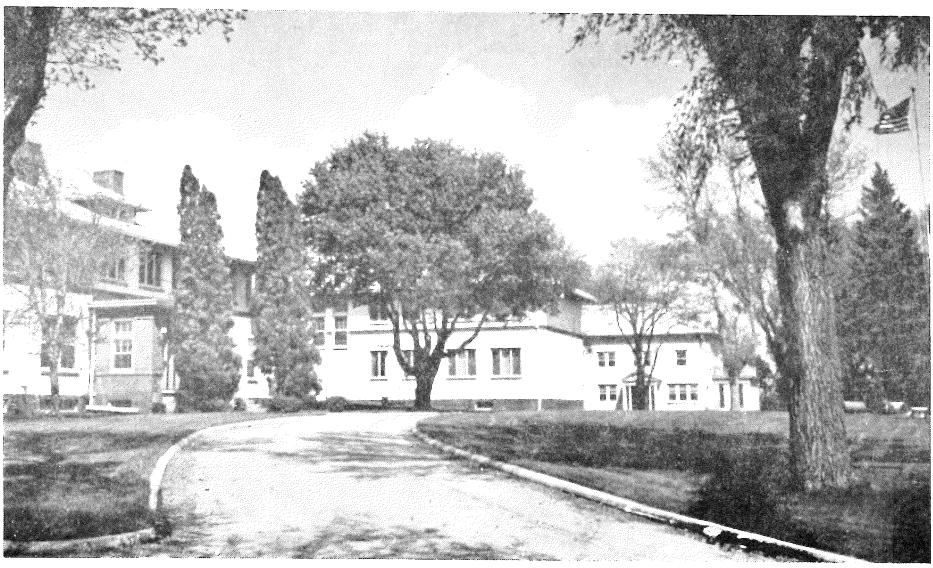
WITH THANKS FOR MANY BLESSINGS

COOK BOOK

Crippled Children's School, Inc.



C.C.S., I.

CRIPPLED CHILDREN'S SCHOOL, INC.

The purpose of **C.C.S.,I.** (Crippled Children's School, Inc.) is to provide a continuous program for the physical, education, vocational care; and securing of suitable homes and employment for handicapped children and adults.

HISTORY 1984

The doors of hope and opportunity opened to the handicapped through the development of Crippled Children's School, Inc. in May of 1955.

Gifts from area citizens through memorials, bequests, pledges, community funds, and the Annual Corporate Fund Drive have transported a vision to reality for many over the past quarter century.

Donors to the Corporation constitute its membership. These individuals contribute their time and resources faithfully by volunteering out of love and concern for their fellow man. Many have given themselves to the needs of others for many years. Their hearts are the lifeblood of the Corporation and its programs.

This Corporation of Donors provides the facilities for Lakeview School and as owner of the facility, is responsible for the renovation and upkeep of the facility. Each year donations are sought to cover this expense and a rental fee is paid to the Corporation by school districts having young people enrolled in the Lakeview program. The two sources of funds hardly cover the cost of needed repairs and renovations. With rising costs and inflation a facility can be in jeopardy. Moreover, the same stretching of dollars may hinder the development of lives.

The Corporation has other responsibilities as well. In 1968, a need for the employment of the adult disabled was recognized and the sheltered workshop known as The Achievement Center (T.A.C.) was opened to provide vocational training.

For the many participants of this program, this would be the first time they would experience the delight of a paycheck. Further, these individuals could exchange a life of idleness and inactivity for one of productive contribution for their own personal benefit and that of the community in which they live. For the first time these adults would have a measure of self-respect by becoming taxpayers rather than tax users.

The Achievement Center prepares the client in basic work skills in manufacturing, assembling, sewing, weaving, clerical, sales and food preparation. The Achievement Center is part of the parent Corporation and is not tax supported or an agency of the federal government. Referring agencies such as the Division of Vocational Rehabilitation, Services for the Blind, Family Service agencies, School Districts, and the Veterans' Administration contract for services for their clients. The Achievement Center also provides work components in three developmental achievement centers; namely, Worthington, Fulda and Lakefield.

Project Independence was formed early in 1974 to provide supervised living in group home settings for those individuals who were employed at The Achievement Center and the Developmental Achievement Centers. Project Independence is a community based program offering group home living to 31 mentally retarded and physically handicapped adults. Through Project Independence many lonely citizens now have a family of friends and a home they can call their own.

The aim of the program is normal family living...encouraging adults to develop as individuals, to make decisions, to assume responsibility for themselves and to become an active part of the community.

At the present time there are three group homes: McMillan Home, Southwest Manor, and Ridgewood. All three facilities provide programs in independent living skills such as community orientation, household management, financial managements, laundering, food preparation, grooming and so on; as well as a major emphasis on physical health through regular medical attention and recreation.

These programs provided to the adult disabled enable the participants to receive an education, training, job placement and a home...things every human being strives for.

Project Independence also offers a program in Semi-Independent Living Services (S.I.L.S.). This service is conducted in the client's own home or apartment. Waivered Services, including respite care, will be available in 1984.

Crippled Children's School, Inc. (C.C.S.,I.) would like you to know that this past year a full 83.3% of every dollar of donation went toward the benefit of the disabled adult in many of the programs. 3.2% of donations went toward continued fund raising with the remainder used for administration (13.5%).

Various gift investment plans are available to you so that you may share the important work of Crippled Children's School, Inc. (C.C.S.,I.). Direct cash gifts, gifts of property, life insurance, stock and bequests are common. Gifts to Crippled Children's School, Inc. entitle you to charitable deductions on your income tax and save capital gains on long term securities and property.

Further information for your study or discussion with your attorney are available without any obligation on your part. All requests are held in strictest confidence.

Without you the first thirty years would not have been possible, but with your continued support and guidance, Crippled Children's School, Inc. (C.C.S.,I.) will continue to provide years of service to the disabled.

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*** indicates favorite recipes from Volume I cookbook.

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PROJECT INDEPENDENCE is a division of the Crippled Children's School, Inc. and was founded in 1974 with the opening of McMillan Home. In 1975 the organization grew with the addition of Southwest Manor and added Ridgewood late in 1979 as the third group home in operation. The organization has grown in service from six adults in 1974 to 31 adults in 1980.

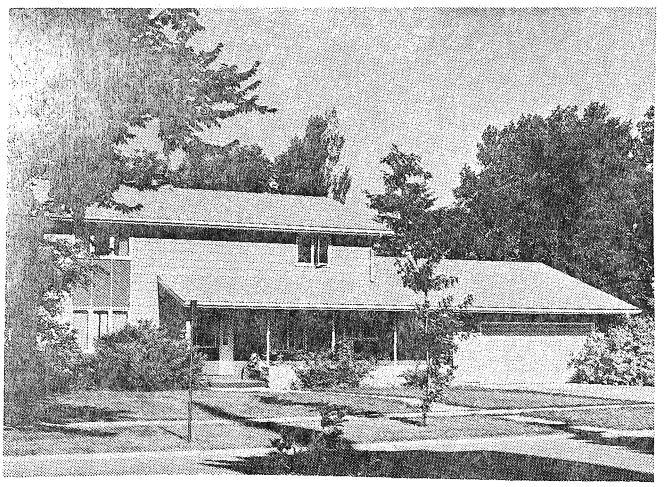
The organization has also evoled in the areas of employment qualifications, training and specialization including the addition of social work, psychology, and special education professionals. PROJECT INDEPENDENCE also employs a registered nurse and licensed practical nurses to provide medical services. All staff assist with the development and implementation of individual program plans for each resident.

Support services include dental, pharmacy, hospital/clinic, physical therapy, or speech and hearing therapy, and psychiatric or psychological consultations, as well as dietary and optical evaluations.

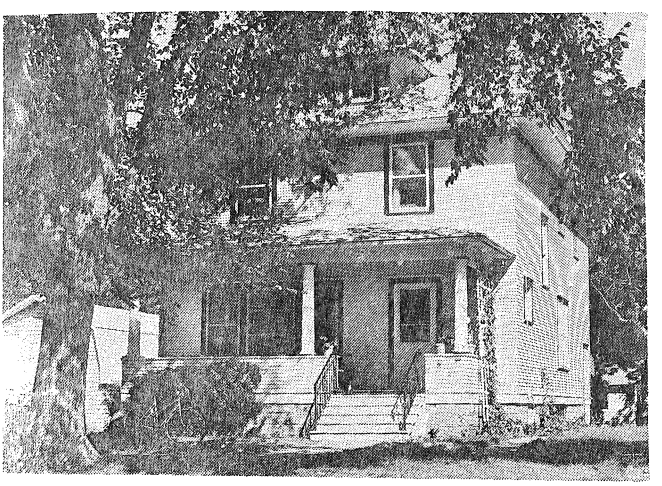
PROJECT INDEPENDENCE offers Semi-Independent Living Services (S.I.L.S.) to those living in their own homes or apartments. Under Waivered Services, many individual support services including respite care, are offered by experienced staff.

Daytime program is available through the Developmental Achievement Center, The Achievement Center (sheltered workshop) and T.M.R. or E.M.R. school classes all located in Worthington.

PROJECT INDEPENDENCE through all of its group homes, continues to stress the principles of normalization through the use of the local community for recreation, socialization and community involvement.



McMillan Home



Southwest Manor

The Achievement Center

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Introduction

The Achievement Center, operated by Crippled Children's School, Inc., was established in 1968 for the purpose of providing sheltered employment for individuals whose earning capacities are impaired by physical or mental deficiency or injury.

Beginning with three clients, T.A.C. has grown to serve from 35-40 clients at any one time.

Objective

Our business is serving people. Our objective is to help adults with disabilities live happier, more independent lives. To accomplish this, we evaluate, train and employ persons according to their individual needs. Some may require an assessment of their abilities and interests to help them orientate themselves vocationally. Others seek training in job skills, work habits and social skills. Counseling and other supportive services are available to all clients. Programming is individualized to meet the particular needs of each person. The program offers job placement, which is consistent with the Agency's mission statement---"to develop the client progress toward self-sufficiency and economic independence (normalization)".

Referral Agencies

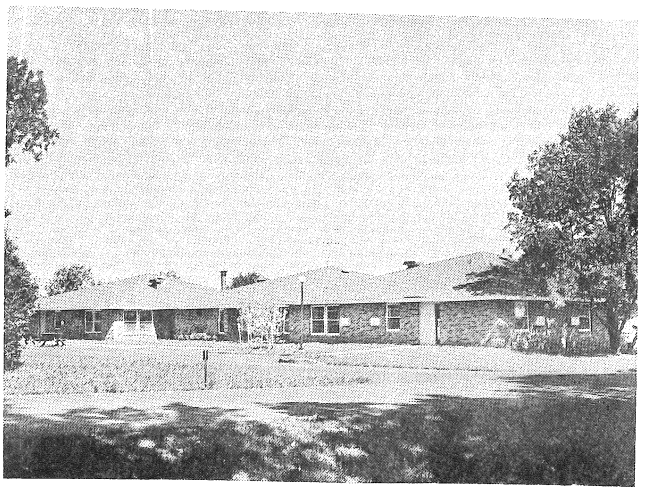
-Division of Vocational Rehabilitation
-State Services for the Blind
-Family Service Agencies
-Veterans Administration
-School Districts

Sources of Funding

-Purchase of services
-Income from work
-Crippled Children's School, Inc. (C.C.S.,I.)
-Division of Vocational Rehabilitation
-Private Contributions
-Proceeds of T.A.C. Benefit Auction
-County Support
-Foundation grants

Program Services

Evaluation
Work Adjustment Training
Sheltered Employment (Work Services)
Social Services
Job Placement
Work Component



Ridgewood

Ci-Pi-Ac Council

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Mary Mockel	David Bratrud
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Tom Cavanaugh, Advisor	Kevin Knutson
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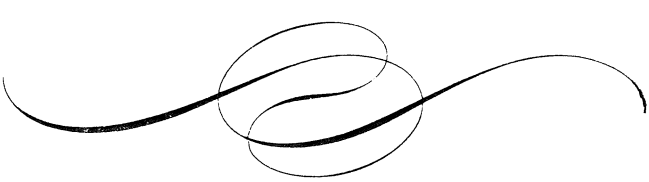
Nancy Anderson, Advisor	Ron Fleischmann, Advisor
Irene Holmquist, Advisor	Russ Rickers, Advisor

Ci-Pi-Ac Council members are consumers from the Crippled Children's School, Inc., Project Independence, The Achievement Center and Work Activity Centers. This Council of Developmentally Disabled citizens meets on a monthly basis and make recommendations to the various board and area Developmental Disabilities Councils.

"Heaven's Very Special Child"

"A meeting was held quite far from earth,
It's time again for another birth,
Said the angels to the Lord above.
This special child will need much love
His progress may seem very slow,
Accomplishments he may never show;
And he'll require extra care,
From the folks he meets down there.
He may not run or laugh or play,
His thoughts may seem quite far away.
In many ways he won't adapt,
And he'll be known as handicapped.
So let's be careful where he's sent;
We want his life to be content.
Please Lord, find the parents who
Will do a special job for you.
They will not realize right away,
The leading part they're asked to play.
But with this child sent from above.
Comes stronger faith and richer love.
And soon they'll know the privilege given,
In caring for this gift from heaven.
Their precious charge, so meek and mild,
Is heaven's very special child.

Author Unknown



WEIGHTS, MEASURES AND EQUIVALENTS

1 teaspoon = 60 drops
3 teaspoons = 1 tablespoon
2 tablespoons = 1 fluid ounce
4 tablespoons = 1/4 cup
5 1/3 tablespoons = 1/3 cup
8 tablespoons = 1/2 cup
16 tablespoons = 1 cup

1 pound = 16 ounces
1 cup = 1/2 pint
2 cups = 1 pint
4 cups = 1 quart
4 quarts = 1 gallon
8 quarts = 1 peck
4 pecks = 1 bushel

1 tsp. baking powder = 1/4 tsp. baking soda plus 1/2 cup sour milk
1 cup sugar = 1 cup honey or syrup
2 tablespoons of fat = 1 ounce
1 cup of fat = 1/2 pound
1 pound of butter = 2 cups
1 cup of hydrogenated fat plus 1/2 t. salt = 1 cup butter
2 cups sugar = 1 pound
2 1/2 cups packed brown sugar = 1 pound
1 1/3 cups packed brown sugar = 1 cup of granulated sugar
3 1/2 cups of powdered sugar = 1 pound
4 cups sifted all purpose flour = 1 pound
4 1/2 cups sifted cake flour = 1 pound
1 ounce bitter chocolate = 1 square
4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate
1 cup egg whites = 8 to 10 whites
1 cup egg yolks = 12 to 14 yolks
16 marshmallows = 1/4 pound
1 tablespoon cornstarch = 2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice+1 cup milk = 1 cup sour milk
10 graham crackers = 1 cup fine crumbs
1 cup whipping cream = 2 cups whipped
1 cup evaporated milk = 3 cups whipped
1 lemon = 3 to 4 tablespoons juice
1 orange = 6 to 8 tablespoons juice
1 cup uncooked rice = 3 to 4 cups cooked rice
2-1 oz. squares = 1/3 cup chocolate chips

FOOD	WEIGHT UNIT	UNCOOKED MEASURE	APPROX. MEASURE COOKED
Beans, dried			
Lima	1 lb	3 cups	7 cups
Navy	1 lb	2 cups	6 cups
Red Kidney	1 lb	2 2/3 cups	6 1/2 cups
Macaroni Products			
Marcaroni	1 lb	3-4 cups	8 to 10 cups
Noodles	8 oz	2 1/2 cups	5 cups
Spaghetti	8 oz	2 1/2 cups	5 cups
Cereals			
Rice	1 lb	2 cups	6 cups
Rolled oats	8 oz	5 1/2 cups	2 3/4 qts.
Rolled oats (quick)	1 lb	4 cups	8 cups

NAMES AND SYMBOLS FOR METRIC PREFIXES

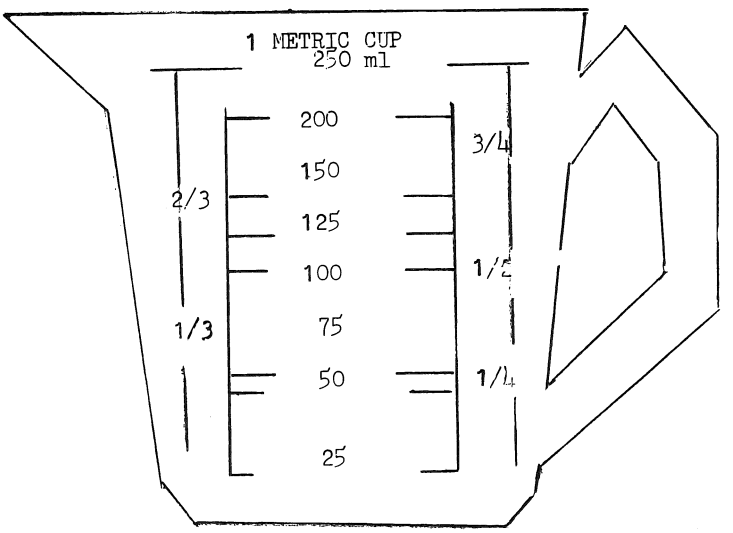
Prefix	Symbol	Means	Quantity (Base unit=meter)
Mega	M	One million times	megameter
Kilo	k	One thousand times	kilometer
Hecto	h	One hundred times	hectometer
deca	da	Ten times	decameter
deci	d	One tenth of	decimeter
centi	c	One hundredth of	centimeter
milli	m	One thousandth of	millimeter
micro	u	One millionth of	micrometer

Note: Multiples of 1,000 of the base unit are used in preference to others. Kilometers, millimeters, and micrometers will be in more general use than hectometers, decimeters and centimeters.

COMPARING THE COMMONEST MEASUREMENT UNITS

	When you know:	You can find	If you multiply by:
LENGTH	inches	millimeters (mm)	25
	feet	centimeters (cm)	30
	yards	meters (m)	0.9
	miles	kilometers (km)	1.6
	millimeters	inches (in)	0.04
	centimeters	inches (in)	0.4
	meters	yards (yd)	1.1
	kilometers	miles (m)	0.6
AREA	sq. centimeters	square inches (in^2)	0.16
	sq. meters	square yards (yd^2)	1.2
	sq. kilometers	square miles (m^2)	0.4
	sq. hectometers	acres (A)	2.5
MASS (Weight)	ounces	grams (g)	28
	pounds	kilograms (kg)	0.45
	grams	ounces (oz)	0.035
	kilograms	pounds (lb)	2.2
LIQUID VOLUME	ounces	milliliters (ml)	30
	pints	liters (l)	0.47
	quarts	liters (l)	0.95
	gallons	liters (l)	3.8
	milliliters	ounces (oz)	0.034
	liters	pints (pt)	2.1
	liters	quarts (qt)	1.06
	liters	gallons (gal)	0.26
TEMPER-ATURE	degrees Fahrenheit	degrees Celsius (°C)	5/9(after subtracting 32)
	degrees Celsius	degrees Fahrenheit (°F)	9/5 (then add 32)

USING VOLUME MEASURES



Cooking is done by volume with customary measures. The ounces printed on measuring cups are volume ounces, not weight ounces. Measuring spoons, tablespoons, and teaspoons are volume measures.

When using the metric volume measurements, we will be measuring in milliliters. Liquids will probably always be measured in milliliters (1 ml=1 g of water). The word "cup" o r

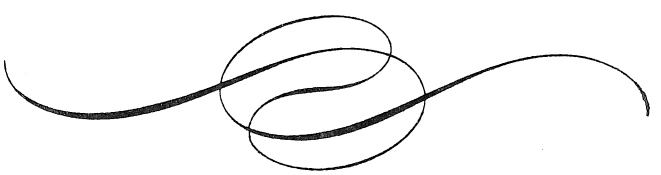
"spoon will not be used on new metric measures or metric recipes.

The one cup customary measure is about 237 milliliers.This uneven number is difficult to work with, so it is rounded to one-fourth of a liter or 250 milliliters.

Customary Measures			Metric Measures
	Ounces	ml	ml
1 qt.	32	946.36	Liter 1000
			500
1 cup	8	236.59	250
1/2 cup	4	118.29	125
1/3 cup		78.86	*
1/4 cup	2	59.14	*
1 T.	1/2	14.79	15
1 tsp.		4.93	5
1/2 tsp.		2.46	2
1/4 tsp.		1.23	1

Expression of Appreciation

Crippled Children's School, Inc. wishes to express their grateful appreciation to those who submitted recipes, who assisted in compiling, or in any way contributed to the publication of this cookbook.



Printed by Crippled Children's School, Inc. & assembled by The Achievement Center and its work components

If you are interested in having cookbooks printed for your organization, please write to:

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Ninth Printing - 1984

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Bars and Brownies

RECIPE FOR MOTHER

Add a pair of kindly hands
To a heart that understands,
Mix it well with love and care
Kindly words and thankful prayer
Make it tender with a lot
Of patience, sympathy and thought.

ALMOND BARS

3/4 cup margarine
3 Tbsp. sugar
1 1/2 cup flour

Mix and press in 10x13 pan. Bake at 350 degrees for 15 minutes.

Beat 6 eggs and add 2 cups sugar and 3 Tbsp. almond extract. Spread over baked crust. Then sprinkle with 2 cups flaked coconut. Return to oven and bake 30 minutes or until light brown.

Bryce Schomacker
Kenneth Lutheran S.S.

APPLE BAR

2 1/2 cup flour
1 Tbsp. sugar
1 cup lard
1 tsp. salt

Mix as for pie crust.

Put 1 egg yolk in measuring cup and fill to 2/3 cup with milk. Add to flour mixture. Roll out 1/2 of this to fit a 12 x 15 cookie sheet. Crumble two handfuls of corn flakes over bottom crust. Add 8 - 10 sliced apples and 1 cup sugar and 1 tsp. cinnamon. Roll out rest of crust to fit the top. Seal edges. Beat egg white until frothy and brush on top. Bake at 400 degrees for 1 hour and then spread with one cup powdered sugar and hot water while still warm.

Craig Sathe, Kenneth Lutheran S.S.
Mrs. Alton Leopold, Heron Lake Ev. Lutheran S.S.
Dineen Gertner, Westbrook Rosehill 4-H
Mrs. Gary Fish, Winona
Myra VanBeek, Holland, St. James Lutheran Church

APPLE BAR

2½ cup flour
1 tsp. salt
1 cup shortening
1 Tbsp. sugar
1 egg yolk
1/2 cup milk

Mix as for pie crust.

Roll out 1/2 of the dough and line a 9" by 13" pan. Put 2/3 cup graham cracker crumbs on the bottom. (This keeps the crust from getting soggy.)

Then add 5 cups sliced apples, 1½ cups sugar and 1 Tbsp. of cinnamon.

Top with the rest of the dough. Brush top with egg white. Bake 40 minutes at 400 degrees.

Mrs. Gerard Strouth, Reading
Past President Nobles County ARC

APPLE BARS

3 cups flour
1 cup shortening
Salt

Mix together like a pie crust.

Beat 1 egg, fill with milk until you have 1 cup, then add 1 Tbsp. vinegar. Add this to the flour mixture.

Roll half of this dough and put on bottom of a 12 x 15 pan. Crush 3 handfuls of wheaties and put over dough. Peel about 10 apples and put on top of wheaties. Put 1 cup sugar and 1 tsp. of cinnamon over apples. Put a top crust over this. Beat one egg white, brush top of crust. Bake at 350 for 45 minutes.

Five minutes before it is done, make a glaze of powdered sugar and water and put on top of crust.

Mrs. W. Barton, Trosky American Legion Aux.

APPLE BARS

2 3/4 cup flour
1 tsp. salt
1 cup lard

Use 1 egg yolk and fill with milk until 2/3 cup full. Put half on bottom and use half for top crust in pan. (9x13) Sprinkle 1 cup crushed corn flakes on bottom crust. Add 4 cups of chopped apples, 1 cup sugar and 1 tsp. cinnamon. Cover with crust, brush with egg white. Bake 1 hour at 350 degrees.

Glaze: Combine 1 ¼ cup sifted confectioners sugar, 3 Tbsp. water and 1/2 tsp. vanilla.

Mrs. Daryle Peters, Bloomfield, Nebraska +

APPLE BARS

Prepare 8 large apples, peeled and sliced thin.
Add: 1 1/2 cup sugar 3/4 tsp. cinnamon
Crust: 2 1/2 cups flour
1 tsp. salt
1/2 tsp. baking powder
Cut in 1 cup shortening.

Beat 2 eggs slightly with fork in a measuring cup and add enough milk to make 2/3 cup liquid. Roll out 1/2 dough to cover 11 x 15 pan. Sprinkle 3 cups corn flakes over crust and put the apples on top of the flakes. Cover with rolled out last 1/2 of crust.

Beat 2 egg whites stiff but not dry. Spread over the top of the bars and bake 1 hour at 350 degrees. Cool slightly. Drizzle with powdered sugar frosting.

Margaret Mangledorf, Slayton

APPLE BARS

1 cup sugar
1/2 cup margarine
1 egg, beaten
1 1/2 cup flour
1/2 tsp. soda
Little cinnamon
2 cups raw apples, sliced

Cream margarine, sugar and egg. Add dry ingredients, stir in apples. Put in 9 x 13 cake pan.

TOPPING

1/2 cup brown sugar
1/2 cup ground walnuts
cinnamon

Mix together and spread on top of batter. Bake 20 to 30 minutes at 350 degrees. Frost with powdered sugar frosting.

Mary Gilles
Ivanhoe Grodzichi Unit 194

APPLE FUDGE BARS

Sift together:
2 cups flour
2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt

Melt:
3 squares chocolate (bitter)
1 cup shortening

Blend in:
2 cups sugar
4 eggs (well beaten)
1 1/3 cup applesauce
2 tsp. vanilla

Stir in dry ingredients into chocolate mixture. Add ½ cup nuts, if desired. Spread into large cookie sheet. Bake 30-40 minutes at 350 degrees.

Mrs. Robert Schulze, Holland, St. James Luth. Church

APPLE SAUCE BARS

Combine: 1/2 cup butter
1 cup thick applesauce
2 cups flour (sifted)
1 tsp. baking powder
1 tsp. cinnamon
1 cup brown sugar
2 eggs
1 tsp. soda
1/2 tsp. salt
1 cup raisins

Spread in greased 10 x 16 pan.

Sprinkle top of batter with a mixture of 1 pkg. butterscotch chips, 1/2 - 3/4 cup nuts and 1/3 cup of white sugar. Bake at 350 degrees for about 20 minutes. Do not overbake.

Minnie M. Mitchell
Shelburne Birthday Club

APRICOT BALL

1 lb. confectioners sugar (4 cups)
1/3 cup melted butter
3/4 cup finely chopped nuts
2 Tbsp. orange juice
1 12 oz. pkg. dried apricots

Combine sugar, butter and orange juice. Add apricots and knead on board until ingredients are well mixed. Form the mixture into balls and roll in chopped nuts. Refrigerate or freeze in a covered container. Flavor improves with storage.

Margaret Cutler, Lake Crystal
Silver Grey Birthday Club

DELICIOUS APRICOT BARS

Combine: 1/2 cup butter or margarine
1 tsp. baking powder
1 cup flour

Mix as pie crust. When crumbly, add egg and 1 Tbsp. milk. Stir well. Grease 9 x 13 pan and press mixture in bottom of pan. Then spread 8 Tblsp. apricot jam over the bottom crust.

Mix: 1 cup sugar
1 egg
4 Tblsp. melted butter

Then Add: 2 cups flaked coconut
1/4 tsp. coconut flavoring

Spread parts of this dough over the jam. Bake 25 minutes at 350 degrees. Cool and cut into bars.

Mrs. Ole H. Olson
Westbrook *

BANANA BARS

Cream:	1 egg
	1 cup sugar
	1/2 cup shortening
Sift:	1 tsp. soda
	1 tsp. baking powder
	1 1/2 cup flour
Add:	1 1/3 cup mashed bananas
	1 tsp. vanilla

Mix together and bake in 9x12 pan for 25 minutes at 350 degrees. After removing from oven, place 2 cups of small marshmallows on top and cover with cloth. Frost with 1 cup powdered sugar, 1/3 cup butter 1 Tbsp.lemon juice.

Karen Hussong
Okabena +

BANANA BARS

Sift together 1 cup flour, 3/4 cup sugar, ½ tsp. salt, ½ tsp. baking powder, ¼ tsp. soda and 3/4 tsp. cinnamon. Set aside.

Cream 1/4 cup butter and 1 medium banana. Blend in 1 egg. Beat very well.

Add dry ingredients, alternate with 1/4 cup butter-milk or sour milk. Stir in 1/4 cup nuts, chopped.

Spread in a 9x13 pan. Bake at 350 degrees for 20 to 25 minutes.

Mrs. Kenneth Gehrls
Okabena Legion Aux. Unit 608

BARS

1/2 cup peanut butter
1/2 cup butter
2 pkgs. chocolate chips

Melt over heat. Cool and add 10 1/2 oz. pkg. marsh-mallows, 1/2 cup nuts and 1/2 cup coconut.

Put in 9 x 13 pan. Press down.

Alpha Senior Citizens

BARS

Melt 1 stick margarine in the oven. Mix in with it two cups crushed graham crackers. Press in 9x15 pan. Add dates cut in pieces, gum drops cut in pieces, and chopped nuts. Add 1 can Borden Sweetened Milk over this and bake at 325 degrees for 20 minutes.

Mrs. Frances Mohns, Wgtn.
Worthwhile Study Club

BARS

1 1/2 cup flour
1/3 cup brown sugar
3/4 cup melted butter

Mix and put in 9 x 13 pan and bake 10 minutes at 325 degrees.

Mix 2 pkgs. Knox clear gelatin and 1/2 cup water. Let it stand until 2 cups sugar and 1/2 water boils for 2 minutes.

Pour sugar water mixture over gelatin mixture and beat for 10 to 15 minutes.

Then fold in 1/2 cup cherries, 1/2 cup nuts and 1 tsp. vanilla.

Spread on crust and when cool, sprinkle with coconut.

Mr. and Mrs. Sylvester Turbes
Sleepy Eye *

BLUE RIBBON BARS

4 cups dry oatmeal
1 cup brown sugar
2/3 cup melted butter or shortening
1 egg
2/3 tsp. vanilla
1/2 cup light corn syrup

Beat well and put in 9 x 13 pan. Bake for 15 minutes

TOPPING

1 cup chocolate chips
2/3 cup peanut butter

Melt over hot water and spread on top of bars.

Mrs. Albert Lorenzen
Trosky American Legion Aux.

"There is nothing wrong with the younger generation that the older generation didn't outgrow."

APPLESAUCE BROWNIES

1/2 cup shortening
2 eggs
1 tsp. vanilla
2 Tbsp. cocoa
1/4 tsp. soda
1/2 cup nutmeats
1 cup sugar
1/2 cup applesauce
1 cup sifted flour
1/2 tsp. baking powder
1/4 tsp. salt

Cream shortening and sugar until light and fluffy. Add eggs, applesauce and vanilla. Add dry ingredients. Stir in nuts. Spread in 9x9 pan. Bake 30 minutes at 350 degrees.

Mrs. Dale Huebner, Pipestone, Michael-Boock Unit 6
Scott Sathe, Kenneth Luth. S S

BROWNIES

1 cup shortening
4 eggs
1 tsp. salt
2 tsp. vanilla
2 cups sugar
1 1/2 cups flour
1/2 cup cocoa
1/2 cup walnuts

Mix all the above ingredients and spread within half of an inch of an 11 x 15 pan. Bake at 375 degrees for about 25 minutes. May be frosted with a fudge frosting.

Mrs. Larry Jorgensen
Fulda +

BROWNIES

1 cup sugar
2 eggs
1/2 tsp. salt
3/4 cup bread flour
1/2 cup butter
2 sq. bitter chocolate
1 tsp. vanilla
1 cup chopped walnuts

Melt butter and chocolate together.
Add other ingredients. Mix.
Bake at 350 for about 30 minutes. Use shallow buttered pan.

Vida Havighorst, Pipestone
Sorosis Club

BROWNIES

1/4 cup butter
2 eggs
1/4 tsp. salt
2 sq. chocolate
or (2 Tbsp. cocoa)
1 cup sugar
2/3 cup flour
1/4 cup milk
1 tsp. vanilla
1 lb. walnuts

Cream sugar and butter. Add chocolate. Add each egg separately and beat after each addition. Add flour, vanilla, salt, milk and walnuts.

Bake at 350 degrees.

Slayton FHA

BROWNIES

2 sq. (2 ounces) unsweetened chocolate
1/3 cup shortening
2 eggs, slightly beaten
1/2 tsp. baking powder
1 cup chopped nuts
1 cup sugar
3/4 cup sifted flour
1/2 tsp. salt
1 tsp. vanilla

Melt chocolate and shortening together over hot w ater. Cool slightly. Add sugar and chocolate mixture to the eggs and beat.

Sift together flour, baking powder, and salt. Add this to first mixture. Stir in nuts and vanilla. Pour batter in greased 8 inch pan. Bake at 350 degrees for 30 minutes.

Cut into squares.

A butter frosting can be used.

Mrs. Carroll Neilson
Good Will Club

BROWNIES

1/2 cup melted butter
2 sq. chocolate
1 cup sugar
2 eggs, beaten
1 cut nutmeats
1 cup flour
1 tsp. vanilla

Bake slowly 20 to 25 minutes in a moderate oven.

Cut into squares.

ICING

2 sq. chocolate melted over hot water
1 Tbsp. butter
3 Tbsp. hot water
2 cups powdered sugar
vanilla

Mrs. C.O. Leak
Wgtn.,Calvin-Knuth Unit 5

BROWNIES

1 cup sugar
2 sq. chocolate, melted
1 cup less 2 Tbsp. flour
1 tsp. vanilla
1/2 cup butter
2 eggs
1 cup chopped nuts

Cream butter. Add egg yolks, sugar, chocolate and flour. Fold in egg whites, stiffly beaten. Fold in the vanilla and nuts. Bake in 350-400 degree oven.

Twilla Wolkes
Wgtn. B.P.W.

BROWNIES

2 cups sugar
1/2 cup butter
1 cup flour
4 eggs
4 sq. chocolate
walnuts and vanilla

Cream butter. Add sugar and 1/2 of the beaten eggs. Add melted chocolate, then remainder of eggs, flour, nuts, and vanilla.

Bake 35 minutes at 350 degrees.

Lamberton F.H.A.
Carol Isaacson, Wgtn. BPW

BEST EVER BROWNIES

1 1/2 cups sugar
2 sq. chocolate, melted
1/2 cup flour
1/2 cup shortening
3 eggs
1/2 cup milk
nuts

Place all ingredients in mixer bowl and mix together until creamy. Put into greased and floured 12x7 cake pan and bake at 350 degrees for 30 minutes.

FROSTING

1 cup sugar
1/4 cup milk
1 sq. chocolate
1/4 cup butter

Boil one minute. Add 1 tsp. vanilla and stir until thick enough to frost brownies. Nuts may be placed on top.

Mr. and Mrs. Sylvester Turbes
Sleepy Eye *

HERSHEY FUDGE BARS

1/2 cup margarine
4 eggs
1 large can (16 oz.) Hershey's chocolate syrup
1 cup sugar
1 cup flour

Cream margarine and sugar. Add beaten eggs. Beat well. Add chocolate syrup, flour, and 1/2 cup nuts (if desired).
Bake in jelly roll pan for 25 minutes at 350 degrees.

FROSTING

6 Tbsp. margarine
1 cup sugar
6 Tbsp. milk

Boil one minute. Add 1/2 cup chocolate chips and beat until well blended.
Spread on brownies.

Mr. and Mrs. Clarence Hill, Jasper *
Mrs. Lester Buffington, Holland, St. James Luth. Church
Joyce Oldre, Kenneth Luth. S.S.
Mrs. David Borman, Holland, St. James Luth. Church
John Stoffel, Lismore 2nd grade
Slayton F.H.A.
Mrs. Jim Gertsema, Luverne +
Mrs. John Griebel, Pipestone
Margaret Mangledorf, Slayton
Mrs. Glen Schelhaas, Mankato +
June V. Fogelson, Westbrook Leg. Aux.
Mrs. Harm Heidebrink Sr., Rushmore Leg. Aux.
Mrs. John Albright, Jeffers Leg. Aux.

BROWNIES

1/2 cup margarine
2 cups white sugar
1/2 cup plus 2 Tbsp. cocoa
4 eggs
2 cups flour
1 tsp. vanilla

Melt margarine and add rest of ingredients. Bake in greased jelly roll pan for 25 minutes in 325 degree oven.

Mavis Christians, Balaton
Trinity Church Ladies Aid

BROWNIES

2 cups white sugar
1/2 cup plus 2 Tbsp. shortening
2 tsp. vanilla
1/2 cup plus 2 Tbsp. cocoa
4 eggs
2/3 cup sweet milk
1 1/3 cup flour
1/2 cup nuts

Cream sugar and shortening. Add eggs, vanilla and milk Beat again. Mix together cocoa and flour. Add to mixture. Fold in nuts. Pour into greased 11x15 pan.
Bake at 350 degrees for 25 minutes. Frost.

Mrs. Clifford Lind, Balaton
Thimble Club

BROWNIES

1 cup and 6 Tbsp. margarine
2 1/2 cups sugar
2 tsp. vanilla
1 tsp. salt
12 Tbsp. cocoa
5 eggs
1 3/4 cup flour
3/4 cup chopped nuts

Mix in order given. Put in greased jelly roll pan. Bake for 25 - 30 minutes at 325 degrees.

FROSTING

2 Tbsp. butter
1/2 tsp. vanilla
2-3 cups powdered sugar
3 Tbsp. cocoa
dash of salt
4-5 Tbsp. whipping cream

Beat until smooth and frost brownies.

Mr. and Mrs. Ferdie Haberman
Brewster *

BROWNIES

2 cups sugar
1/2 cup cocoa
1 cup melted lard
4 eggs
2 tsp. vanilla
1 1/2 cups sifted flour
1 tsp. salt
1/2 cup chopped nuts

Mix sugar and cocoa together. Stir in melted lard. Add eggs and vanilla. Beat well. Sift flour and salt together. Stir in cocoa mixture. Add nuts.Pour into cookie sheet (greased). Bake at 375 degrees for 20 minutes.

Steven Loosbroch, Lismore Grade 4
Jeff Wieneke, Lismore Grade 3

BROWNIES FOR A CROWD

Cream together 3/4 cup butter or margarine, 1 cup white sugar, and 1 cup brown sugar.

Add 4 eggs and 1 tsp. vanilla.

Sift 1 1/4 cups flour, 1 tsp. baking powder, 1 tsp.salt and 1/2 cup cocoa. Add to creamed mixture and beat.

Blend in 1/2 cup chopped nuts.Spread into greased 10 x 15 pan and bake at 350 degrees for 25 to 30 minutes.

Cool and frost.

Lisa H., Lismore Grade 2

BLONDE BROWNIES

To 3 eggs well beaten, add 2 1/2 cups brown sugar. Sift 1 1/2 cups flour with 1/2 tsp. salt. Put in greased 9 x 13 pan. Sprinkle 6 oz. pkg. chocolate chips over this.Bake at 375 degrees for about 20 minutes. Do not overbake.

Mrs. Jerry Weibel, Wgtn
Calvin-Knuth Unit 5

BLONDE BROWNIES

Beat well 1 cup shortening, 1 1/2 cup sugar and 4 eggs.

Add 1 1/2 cups flour, 1 tsp. salt, ½ tsp. baking powder 2 tsp. vanilla and 1/2 cup nuts.

Mix and put in large cookie sheet. Bake at 350 degrees about 15 to 20 minutes.

Then cover with small marshmallows and bake 3 minutes more. Cool and frost with this icing.

ICING

Combine 1/2 cup butter, 1 cup brown sugar,1/4 cup milk. Boil one minute. Add enough powdered sugar to make it easy to spread.

Mrs. Harm Heidebrink Sr.
Rushmore Leg. Aux.

BUTTERMILK BROWNIES

Sift together 2 cups flour and 2 cups sugar.

Boil 2 sticks margarine, 1 cup water and 4 Tbsp.cocoa. Pour this over the flour - sugar mixture and beat for two minutes.

Add 2 eggs, beaten well, 1/2 cup buttermilk, 1tsp.soda and 1 Tbsp. vanilla Beat for 2 minutes.

Pour into greased 11 x 17 pan. Bake for 20 minutes at 350 degrees.

FROSTING

Boil 1 1/2 cups sugar, 6 Tbsp. margarine, and 6 Tbsps. milk. Boil for 2 minutes and then add 1/2 cup chocolate chips until of spreading consistency.

Mrs. Stanley Schaeffer, Avoca
Slayton F.H.A.

BUTTERSCOTCH BROWNIES

1/2 cup shortening
1 cup brown sugar
2 eggs, well beaten
1 cup chopped nuts (optional)
1 tsp. vanilla
1/2 tsp. salt
1 cup flour
1 cup choc. chips (optional)

Mix ingredients in order given. Bake about 20 minutes at 350 degrees in an 8x12 pan.

FROSTING

1/2 cup brown sugar, 3 Tbsp. milk, 1 tsp. butter, 1 tsp. vanilla, 1 cup sifted powdered sugar. Boil first of the 3 ingredients for 1 minute. Add vanilla. Cool for a few minutes. Add powdered sugar. Spread quickly.

Mr. and Mrs. Conrad Tatarek *
Wells

Each time you turn the pages
Looking for something new to cook
Fondly remember each person
Who makes possible this book

DISAPPEARING MARSHMALLOW BROWNIES

1/2 cup butterscotch pieces
1/4 cup butter or margarine

Melt in 3 qt. heavy sauce pan over medium heat. Then add the following to the butterscotch mixture:

3/4 cup flour
1 tsp. baking powder
1/2 tsp. vanilla
1/3 cup brown sugar
1/4 tsp. salt
1 egg

Mix well. Then fold in the following ingredients:

1 cup miniature marshmallows
1 cup semi-sweet chocolate pieces
1/4 cup chopped nuts

Spread into prepared pans. Bake at 350 degrees for 20 to 25 minutes. Do not overbake. Center will be jiggly but becomes firm upon cooling.

Mrs. Dale Barnes, Granada

DOUBLE DECK BROWNIES

1/2 cup flour
1/4 tsp. salt
1/2 cup brown sugar
1/4 tsp. soda
1 cup quick oatmeal
1/2 cup melted margarine

Combine the above imgredients and pat in a 7 x11 pan. Bake brownies 10 minutes at 350 degrees.

1 square chocolate
1/4 cup margarine
3/4 cup sugar
1 egg
2/3 cup flour
1/4 tsp. baking powder
1/4 tsp. salt
1/4 cup milk
1/2 tsp. vanilla
1/2 cup nuts

Bake for 25 minutes and then frost.

Mrs. Norma Wilk, Fairmont

MIRACLE BROWNIES

3/4 cup sifted flour
1 cup sugar
7 Tbsp. cocoa
3/4 tsp. salt
1/2 tsp. baking powder
2/3 cup Wesson oil
2 eggs
1 tsp. vanilla
1 Tbsp. corn syrup
1 cup nutmeats

Sift first 5 ingredients. Add shortening, eggs, vanilla and corn syrup. Mix thoroughly. Add nuts. Bake in greased and floured 8 x 8 pan for 40 minutes at 350 degrees.

Mrs. Daryl Bruns, Wgtn.
Calvin-Knuth Unit 5

NEVER FAIL BROWNIES

2 cups sugar
1 1/2 cup shortening (half butter)
2 eggs
2 cups sifted flour
1 tsp. vanilla
1 cup milk
3/4 cup cocoa
½ cup nutmeats
Red food coloring

Cream sugar and shortening. Add eggs one at a time. Beat well. Add milk, flour sifted with cocoa (alternately) and nuts, vanilla and food coloring. Put in a greased and floured cookie sheet. Bake at 350 degrees

Mrs. Arnold Polzin, Jeffers
Odegaard Quade Unit 401

PEANUT BUTTER BROWNIES

1 cup flour
1/4 tsp. salt
1/2 cup peanut butter
1/4 cup brown sugar
1-6 oz. pkg. chocolate chips
1 tsp. baking powder
1/3 cup butter
1 cup sugar
2 eggs
1/2 tsp. vanilla

Mix all ingredients together, adding chocolate chips just before spooning batter into a greased 9 x 9 pan. Bake 25 to 30 minutes at 350 degrees.
Cool and cut into squares.

Kristi Kopp, Kenneth Luth. S.S.

BUTTERFUDGE FINGERS

2 sq. unsweetened chocolate
1/3 cup butter
1 cup sugar
2 eggs
3/4 cup flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 cup broken nuts

Heat oven to 350 degrees. Melt chocolate and butter over hot water. Beat in sugar and eggs. Sift all the dry ingredients together. Stir in. Add nuts and spread in a 8 inch square pan. Bake 30 - 35 minutes until the top has a dull crust. Cool slightly.

TOPPING

Brown 1/4 cup soft butter over medium heat. Blend in 2 cups sifted powdered sugar. Add 2 Tbsp. cream and 1 tsp. vanilla. Spread on brownies. Melt 1 sq. unsweetened chocolate and 1 Tbsp. butter. When cooled, spread a very thin coating over icing.

Mrs. Dean Sanderson
Shelburne Birthday Club

BUTTERSCOTCH BARS

Melt two 6 oz. pkgs. butterscotch chips with one cup of peanut butter and one cup butter. Cool.

Add 1 pkg. (10 oz.) small marshmallows and 1 cup of flaked coconut. Mix well. Spread in 9x13 pan and place in freezer for 1/2 hour. Remove and store in refrigerator.

Ruby L. Sorensen, Holland
Needlecraft Club

BUTTERSCOTCH BARS

2 cups brown sugar
2 eggs
2 cups sifted flour
1/2 tsp. salt
1/2 cup butter
1 tsp. vanilla
2 tsp. baking powder
1/2 cup shredded coconut
1/4 cup chopped nuts

Melt butter and brown sugar together; cook til bubbles form on sides. Cool and add one egg at a time. Beat well after each addition. Add sifted dry ingredients, coconut and nuts. Bake in 15 1/2 x 9 pan for 25 minutes at 350 degrees.

Ruth Rachuy, Westbrook
Rosehill 4-H

CARAMEL BARS

Combine and heat until blended:

1 pkg. white cake mix
1/2 cup crisco or margarine
1 cup caramel topping
1 cup chopped walnuts
2 eggs
2 Tbsp. hot water

Spread in large jelly roll pan and bake 25 - 30 minutes at 325 degrees. Cool.

Frost with 2 c. powdered sugar, 1/3 cup margarine, 2 Tbsp milk and 3 Tbsp caramel topping.

Mr. and Mrs. Robert Ditch
Okabena *

CARAMEL BARS

3/4 cup butter
1 tsp. vanilla
1 1/2 cups chopped pecans
3/4 cup powdered sugar
Pinch of salt
1 1/2 cup flour

Cream butter and sugar. Add vanilla, flour, salt and chopped pecans. Pat into a 9x13 pan. Bake at 350 degrees for 7 to 10 minutes until light brown.

Melt 35 Kraft caramels, ¼ cup cream, 1/4 cup butter and 1/4 cup powdered sugar in double boiler. When melted, spread over baked layer. Chill in refrigerator until the caramel layer is firm. Frost with a thin layer of powdered sugar, cocoa and milk.

Mrs. Herb Schmuck, Pipestone
Michael-Boock Unit 6

CARAMEL BARS

Melt together 36 light caramels and 5 Tbsp. cream. Set aside.

Combine 1 cup flour, 1 cup oatmeal, 1/2 tsp. soda, 1/4 tsp. salt, 3/4 cup melted margarine and 3/4 cup brown sugar.

Put 1/2 of the flour mixture in a 9 x 13 pan. Bake 10 minutes at 350 degrees.

Then sprinkle 1-6 oz. pkg. chocolate chips, 1/2 c. nuts and drizzle caramel mixture on top.

Sprinkle on the rest of the flour mixture and bake 15 minutes at 350 degrees.

Lois Jacobs, Hardwick Leg. Aux.
Lori and Lucy Ask, Kenneth Luth. S.S.
Annette Schissel, Lismore Grade 5
Lamberton F.H.A.

CARROT BARS

4 eggs, beaten
1 1/3 cups Mazola oil
1 tsp. soda
1 Tbsp. cinnamon
3 small jars (baby food) carrots
2 cups white sugar
2 cups flour
1 tsp. salt
1/2 cup nutmeats

Mix all ingredients and bake in a 11 x 17 pan for 20-30 minutes at 350 degrees.

FROSTING

Melt 4 Tbsp. butter. Remove from heat and add 1 large pkg. philadelphia cream cheese, 1/2 tsp. vanilla and 2 cups powdered sugar. Beat until creamy, about 2 minutes.

Mrs. Carl Jorgensen, Fairmont

CARROT BARS

4 eggs, well beaten
2 cups sugar

Cream eggs and sugar. Add the following ingredients:

3/4 cup salad oil
2 cups flour
2 tsp. soda
1 tsp. salt
2 tsp. cinnamon
3 small baby food jars of carrots

Bake in jelly roll pan at 350 degrees for 30 minutes.

FROSTING

4 Tbsp soft margarine
2 - 3 oz. cream cheese
1/2 tsp. vanilla
3 1/2 cup powdered sugar

Mix well the above ingredients and frost bars.

Kathryn Eich, Slayton
Mrs. LaVern Kooiman, Hull, Iowa +

CHERRY BARS

Cream 1 cup butter or margarine with 1 3/4 c. sugar. Add 4 eggs, 1 tsp. vanilla and beat well. Add 3 cups flour, 1 ½ tsp. baking powder and 1/2 tsp. salt. Spread most of dough on greased 12 x 15 jelly roll pan. Spread one can of cherry pie mix. Drop the remaining dough by spoonful on top of the pie mix. Bake at 350 degrees for 30 minutes. Frost with a powdered sugar glaze while still warm.

Jane Hoffman, Lismore Grade 4

Mrs. Gerard Strouth, Reading,
Past President Nobles County ARC

CHERRY BARS

3/4 cup butter or margarine
1 1/2 cup flour
1/3 cup brown sugar
1/2 tsp. soda

Press into 9x13 pan and bake for 30 minutes

Top with the following: Soften 2 pkgs. plain gelatin in 1/2 cup maraschino cherry juice or cold water. Boil two cups white sugar and 1/2 cup cold water for 2 minutes. Add the geletin and beat very stiff. This takes about 20 minutes. Add 1/2 cup chopped maraschino cherries, 1/2 cup of chopped almonds and 1/2 tsp. almond flavoring. Pour over the crust.

Joan Benz, Wgtn. B.P.W.
Esther Petschke, Granada

THREE LAYER CHOCOLATE BAR

2 cups graham cracker crumbs
1 cup finely flaked coconut
1/2 cup sugar
1 cup powdered sugar
1/4 cup butter
1 Tbsp. milk
1/2 cup chopped nuts
1/2 cup butter
1 egg
1 tsp. vanilla
6-5¢ Hershey bars

Mix graham cracker crumbs, coconut and nuts in a medium sized bowl. Cream sugar, butter and eggs. Cook in a double boiler until egg is cooked and slightly thick. Pour cooked mixture over crumbs. Mix and pour into a 9x12 pan, buttered. Press to form first layer. Chill.

Cream 1 cup powdered sugar, 1/4 cup butter, 1 Tbsp. of milk and 1 tsp. vanilla. Spread on first layer. Chill.

Melt Hershey bars in pan over water and spread on the second layer. As soon as chocolate is set, you may cut the bars.

Mrs. Herb Schmuck, Pipestone
Michael-Boock Unit 6

CHOCOLATE BARS

Sift 1 tsp. soda, 2 cups flour, and 2 cups sugar. Boil 1 cup margarine, 4 Tbsp. cocoa and 1 cup water. Add 1 tsp. vanilla, 2 eggs and 1/2 cup buttermilk. Bake 15 to 20 minutes at 350 degrees.

Frost with 1 box powdered sugar, 1 cup coconut and one cup nuts. Heat to boiling 5 Tbsp. margarine, 2 Tbsp. cocoa and 1/2 cup milk. Pour into sugar mixture and beat with an electric mixer.

Mrs. David Post
Lakefield +

CHOCOLATE CHIP BARS

18 graham crackers, crushed
1/2 cup butter
1 cup chocolate chips
1/2 cup nutmeats
1 cup flaked coconut
1 can Bordens Sweetened milk

Mix all the ingredients together and press into 7 x 11 pan and bake 20 minutes at 350 degrees. Cut bars when cool.

Collette Gertner, Westbrook
Rosehill 4-H

CHOCOLATE CHIP BARS

1/2 cup shortening
1 1/2 Tbsp water
1 tsp. vanilla
1/4 tsp. soda
1 tsp. salt
1 1/2 cup brown sugar
1 beaten egg
1 1/2 cup flour
1 tsp. baking powder

Spread the above ingredients in a 9 x 13 pan. Bake at 350 degrees for 20 minutes. Sprinkle chips on bars before put - ting it in the oven.

Mary Lange, Goodhue

CHOCOLATE CHIP BARS

Combine 1 cup butter, 1 cup brown sugar, 2 tsp. vanilla 2 cups flour, 1/2 tsp. baking powder, 1/4 tsp. salt, 1 large pkg. chocolate chips and 1/2 cup nuts.

Pat into jelly roll pan. Bake at 350 degrees for about 25 minutes. Do not overbake. Cut while warm.

Slayton F.H.A.

CHOCOLATE CHIP MERINGUE BARS

1 pkg. Double Dutch Cake Mix
1/2 cup margarine, melted
1/2 cup boiling water
1/2 cup chopped nuts
2 eggs
1 pkg. Fluffy White Frosting mix
1/2 cup semi-sweet chocolate chips

In large mixing bowl, combine cake mix, margarine and eggs. Stir by hand until well combined. Press into an un- greased 9x13 pan. Prepare frosting with boiling water as is directed on package. Spread frosting on bars; keep frosting about 1 inch from pan edge (frosting will spread while it is baking). Sprinkle nuts and chocolate pieces over bars. Bak e at 350 degrees for 25-30 minutes. Chocolate pieces will not melt. Cut into bars.

Mrs. Lloyd Pekas
Fulda +

CHOCOLATE MARSHMALLOW BAR

1/2 cup shortening
2 eggs
1/4 tsp. baking powder
2 Tbsp. cocoa
1/2 cup chopped nuts
3/4 cup sugar
3/4 cup flour
1/4 tsp. salt
1 tsp. vanilla

Mix shortening, sugar, and eggs together. Sift flour baking powder, salt and cocoa. Mix with first ingredients and add vanilla and nuts. Put into greased 8x13 pan and bake for 20 minutes at 350 degrees. When the bars are done, sprinkle with miniature marshallows. Frost immediately with the following:

1/2 cup brown sugar
2 sq. unsweetened chocolate
1/4 cup water
3 Tbsp. butter
1 tsp. vanilla
2 cups sifted powdered sugar
miniature marshmallows

Mix sugar, chocolate and water together until squares melt. Remove from heat and add butter, vanilla and the powdered sugar. Mix and let stand until the marshmallow mixture is put on.

Donna Reker, Lismore Grade 5

COCONUT BARS

1 1/2 cup flour
1/2 cup margarine
1/2 cup brown sugar

Mix well. Press into bottom of 9x13 pan and bake at 275 degrees for 10 minutes.

FILLING

2 eggs, beaten
1 1/2 cup flaked coconut
2 Tbsp. flour
1/4 tsp. salt
1 cup brown sugar
1 cup chopped nuts
1/2 tsp. baking powder
1/2 tsp. vanilla

Put on crust and bake for 20 minutes at 350 degrees. Frost when warm with 1 cup powdered sugar, 1 Tbsp. margarine and the juice of 1 lemon.

Mr. and Mrs. Vernon Runholt
Marshall *

COCONUT DREAM BARS

1/2 cup butter
1/2 tsp. salt
1/2 cup brown sugar
1 cup flour

Mix the above ingredients and put into an ungreased 9x13 pan. Bake 15 minutes at 350 degrees or until slightly brown. Blend the following and spread over the first mixture.

1 cup brown sugar
1 tsp. vanilla
2 Tbsp. flour
2 eggs, well beaten
1/2 tsp. baking powder
1/8 tsp. salt
1 1/2 cup coconut
1 cup chopped nuts

Pour over above mixture and bake 15 to 20 minutes at 350 degrees. Cut while warm.

Mrs. Gene Holmquist, Okabena. +
Mrs. Marlo O. Johnson, St. James, American Leg.Aux.Unit 33
Kathy Wynia, Slayton FHA

FROSTED COFFEE BARS

1/4 cup shortening
1 egg
1 1/2 cup sifted flour
1/2 tsp. soda
1/2 cup cut raisins
1 cup brown sugar
1/2 cup hot coffee
1/2 tsp. baking powder
1/2 tsp. cinnamon
1/4 cup chopped nutmeats

Mix and pour into cookie sheet. Batter should be ¼ inch thick. Bake 10 to 15 minutes at 350 degrees.

FROSTING

1 tsp. butter
1-2 tsp. hot water
1 tsp. vanilla
1 cup powdered sugar

Brown butter until golden brown and then combine all the ingredients. Beat well and ice while cookies are still warm. Cut into bars.

Cindy Pick, Slayton FHA

HOT COFFEE BARS

Pour 2/3 cup hot coffee over 1 cup raisins. Let stand til cool. Then add 1 cup brown sugar, 2/3 cup shortening, 2 eggs, 1 1/2 cups flour, 1/2 tsp. cinnamon, ½ tsp. soda, ½ tsp. baking powder, 1/2 tsp. salt and 1 tsp. vanilla.

Spread thinly in a large pan. Sprinkle with sugar.

Bake 20 minutes at 350 degrees.

Mrs. Rose Newell, Slayton
Friendship Circle

CLARK BARS

1 cup white sugar
1 cup white syrup

Start to boil. Remove from heat and add:
1 cup peanut butter
6 cups corn flakes

Spread in buttered pan. Spread with 1 pkg. chocolate chips, melted. Refrigerate.

Colleen Fuerstenberg, Lismore Grade 1
Slayton FHA

CRACKER BARS

Place a layer of whole graham crackers in bottom of a square pan (8 x 8).

1 cup brown sugar
1/2 cup butter
1/2 cup milk

Boil the above ingredients for 3 to 4 minutes. Then add 1 cup crushed graham crackers, 1 cup coconut and ½ cup nuts.

Put this mixture on cracker-lined pan and put another layer of whole crackers on top. Ice with a powdered sugar frosting made with orange juice. Cut into bars.

Kiester Leg. Aux.

CRANBERRY CUBE BARS

3/4 cup sugar
6 Tbsp butter

Cream the two above ingredients. Then add 2 eggs, 1½ Tbsp. lemon juice, 1 1/2 cups flour, 1/2 tsp. salt and 1 ½ tsp. baking powder. Mix well.

Gently fold in 1 cup chopped nuts, 3/4 cup jellied cranberry sauce cut into ¼ inch cubes. Bake in a greased 9x13 pan at 350 degrees for 25 - 30 minutes. Cut into squares while warm. Dust with powdered sugar.

Mrs. Bernard Dannhoff,
St. James

DATE BUTTERSCOTCH CHEWS

1 cup butter or margarine
2 cups flour
1 tsp. baking powder
2 tsp. vanilla
2 cups brown sugar
2 eggs
1 lb. dates, cut up
1 cup nuts

Melt butter in saucepan. Add brown sugar and cook gently, stirring until the two are combined. Cool.

Add eggs and vanilla. Sift flour and baking powder. Add to mixture and blend. Stir in dates and nuts. Spread in greased 9 x 13 pan. Bake at 350 degrees for 35-40 minutes.

Cool. Cut in bars and roll in powdered sugar, if desired.

Mrs. Verne Fuller, Amboy
Jennings Unit 276

GLAZED DATE BARS

1 cup fresh dates
1/2 cup pecans or other nuts
1 egg
1 tsp. baking powder
1 tsp. vanilla
1/4 cup butter
1 cup brown sugar, packed
1 cup flour
3/4 tsp. salt

Pit and slice dates. Chop pecans coarsely. Combine butter, sugar, eggs and vanilla and beat until smooth. Sift flour with baking powder and salt. Blend into the butter-sugar mixture. Blend in dates and nuts. Pour into greased and floured 9x9 pan. Spread thin layer of Glaze over top while slightly warm. Cool and cut.

GLAZE

1 Tbsp. soft butter
1 tsp. orange juice
1 tsp. fresh lemon juice
1/2 cup powdered sugar

Beat together until smooth.

Sharon Schomacker, Kenneth Luth S S

DATE NUT BARS

Sift together 1 cup flour, 1/2 tsp. baking powder and ½ tsp. salt. Cream 1/2 cup butter or margarine and 1 cup white sugar. Add 2 eggs, one at a time. Beat until light and fluffy. Add one tsp. vanilla. Add dry ingredients a little at a time, beating after each addition. Fold in 1 to 1½ cups cut up dates and 1 c. chopped walnuts. Spread in greased 9x13 pan. Bake about 30 minutes at 375 degrees. Do not overbake. When cool, cut into bars. Dust with powdered sugar.

Mrs. Ora Denney, Fulda
Rural Progressive Club

DATE ROLL

1 cup white sugar
1 lb. dates, cut up
vanilla
1 cup brown sugar
1 cup shortening
2 eggs, beaten

Cook over low heat until dates mash up. Pour over 7 cups of rice krispies. Put in 3 cups of coconut or crushed nuts. Put in refrigerator. Roll and cut when set firm. Do not bake.

Martha Crist, Jeffers

DELICIOUS BARS

1 large pkg. marshmallows
6 Tbsp. hard butter

Melt marshmallows in butter. Add 1 cup coconut, 1 cup nuts, walnuts or pecans, 1 cup cut up gum drops. Pour in shallow pan covered with graham crackers (crumbs). Put graham cracker crumbs on top. Chill. Slice. Chill. These freeze very well.

Harriett Gladitsch, Lucan

FROSTED CREAMS

1/2 cup sugar
1 cup molasses
2 tsp. soda
3 cups flour
1/2 cup butter or margarine
1 cup buttermilk
1/2 tsp. ginger

Mix in order given. Spread on large greased cookie sheet. Frost with powdered sugar frosting and cut in squares. Bake 20-25 minutes at 350 degrees.

Mrs. Hazel Farber, Walnut Grove

However we play our roles in life,
The rules are all one-sided;
The joys we share are multiplied,
The cares we share divided.

CARAMEL FUDGE BARS

3/4 cup margarine, melted
1 cup oatmeal
1 tsp. soda
32 caramels
3 Tbsp. butter
1 cup flour
3/4 cup brown sugar
1/2 tsp. salt
3 Tbsp. cream
1 pkg. chocolate chips

Mix together the margarine, flour, oatmeal, brown sugar, soda and salt. Put 3/4 of this mixture into 9x13 pan and spread evenly Bake 10 minutes at 350 degrees.

Melt caramels with cream and butter in saucepan over a low heat. Spread caramel mixture on top of first layer.

Sprinkle chocolate chips over caramel mixture.

Spread remaining crumb mixture over chocolate chips and bake 15 minutes longer. Cut into bars and serve.

Mrs. Henry Appeldorn, Pipestone
Michael-Boock Unit 6

FUDGE NUT BARS

1-12 oz. pkg. chocolate chips
1 can sweetened condensed milk
3 Tbsp. Butter

Heat the above to the boiling point. Add 3/4 cup nuts.

Mix the following:

1 cup butter
2 eggs
1/4 tsp. salt
3 cups oatmeal
2 cups brown sugar
vanilla
1 tsp. soda
1/4 cup nuts
2 1/2 cups flour

Pat 1/2 of this mixture in a large cookie sheet and pour over this the chocolate mixture. Put spoonfuls of dough mixture on the top. Put in oven for a little while and then smooth out. Bake at 350 degrees until light brown, about 20 minutes.

Mrs. William Farmer, Jr. Pipestone
Michael-Booch Unit 6

Mrs. Robert Schulze, Holland, St. James Luth. Church

Mr. and Mrs. Ray Haugen, Hanska *

You are only going to get one chance at this life, so make every day count.

EASY BUTTER BRICKLE BARS

Place whole graham crackers on buttered jelly roll pan. Boil together for 3 minutes: 1 cup butter and 1 cup brown sugar. Fold in 1 cup chopped nuts. Spread over graham crackers and bake it at 325 degrees for 10 minutes. Frost with 12 oz. pkg. of chocolate chips, melted. Cut into bars.

Irene Stromberg, Jasper, Oscar Iverson Unit 133
Mrs. Kenneth Gehrls, Okabena, Sievert-Peterson Unit 608
Mrs. Arthur Hussong, Brewster, Sievert-Peterson Unit 608

KRISPIE BARS

2 cups corn flakes
1 cup salted peanuts
1/2 cup sugar
1/4 cup condensed milk
1 cup rice krispies
1 cup coconut
1/2 cup syrup

Boil sugar, syrup and milk to the soft boil stage. Pour over first 4 ingredients and mix. Spread into greased pan.

Mrs. Frank Green, Jackson

LEMON SQUARES

Mix 1 cup flour, 1/2 cup butter and 1/4 cup powdered sugar. Pat into 9x9 pan and bake at 350 degrees for 20 minutes.

Combine 2 eggs, beaten, 1 cup sugar, 2 Tbsp. flour 1/2 t sp. baking powder and 2 tbsp. lemon juice and grated rind.Pour over crust and bake in 350 degree oven for 25 minutes.

Cool and frost with 1 1/2 cup powdered sugar, 2 Tbsp. melted butter, 1 tsp. vanilla and 1 Tbsp. milk.

Mrs. Gerard Strouth, Reading, Past Pres. Nobles Co.ARC
Mrs. Don Camery, Wgtn. B.P.W
Mrs. Dan Riemersma, Des Moines. Iowa +
Mrs. Norman Larson, Westbrook, American Leg. Aux
Trudell Peterson, Hanska, Oscar O. Haugen Unit 365
Marie Monger, Jasper, Oscar-Iverson Unit 133

LEMON SQUARES

1 1/2 cup flour
1/2 cup butter or margarine
1/2 cup brown sugar

Mix and pat down well in a buttered 9x13 pan. Bake for 10 minutes at 275 degrees.

FILLING

2 egg yolks
1 cup brown sugar
2 Tbsp. flour
1/2 tsp. baking powder
1/4 tsp. salt
1 1/2 cups flaked coconut
1/2 cup chopped nuts
1/2 tsp. vanilla

Beat egg yolks. Add remaining ingredients. Spread filling on baked mixture. Bake 20 minutes at 350 degrees. While warm spread with frosting made by combining 1 cup powdered sugar, one Tbsp. melted butter and the juice of one lemon. Cut into bars.

Mr. and Mrs. Robert Ditch, Okabena *

LOVE NOTES — LEMON BAR

1 cup butter or margarine
1/2 cup powdered sugar
2 cups flour

Mix like a pie crust and pat into 9x13 pan. Bake 15 minutes at 350 degrees. Then mix the following:

4 Tbsp. lemon juice
2 cups sugar
1 tsp. baking powder
4 eggs, beaten together
4 Tbsp. flour

Pour over baked crust. Return to oven for 25 minutes. Thicken like custard.

Cool. Cover with frosting consisting of 2 c. powdered sugar 1 tsp. lemon juice and milk to thicken to spread spoothly. Cut into bars.

Mrs. Lester Gilliland, Pipestone, Sorosis Club

Life is short and we have never too much time for gladdening the hearts of those who are travelling the dark way with us.

MARSHMALLOW GRAHAM BARS

30 graham crackers, crushed fine
1 cup coconut
2 1/2 cups small marshmallows
1/2 cup walnuts, cut up

Mix in large bowl. Set aside.

Heat in heavy saucepan over low heat - 1 cup sugar 2 beaten eggs, 1/2 cup margarine. Stir and watch closely til the butter melts and it comes to a boil. Remove from heat and add 1 tsp. of vanilla. Pour over mixture in bowl and stir till well mixed.Pour into 9x9 pan and press down evenly. Cool. Cut into bars.

Mrs. Hazel Farber, Walnut Grove

MACAROON BARS

1 cup butter
2 cups white sugar
4 eggs
1/2 cup cocoa
1 tsp. vanilla
1/4 tsp. salt
2 cups flour
3/4 cup water
1 pkg. macaroon mix

Combine first 7 ingredients. Spread half on cookie sheet. Add water to cookie mixture and spread on top of chocolate mixture. Spread the remaining chocolate batter on middle layer and bake at 350 degrees.

FROSTING

1/4 cup water
1 Tbsp. butter
1/4 cup brown sugar
1 square chocolate

Boil the above ingredients a few minutes. Add dash of vanilla and 8 large marshmallows or 24 small marshmallows. Sift in 1 cup powdered sugar. Spread over baked mixture.

Mrs. Duwayne Madson, Butterfield

DIPPY CHIPPY SQUARES

Melt 1 stick of margarine or butter in a 9 x 13 pan. Add 2 cups graham cracker crumbs and mix together. Add a layer of each of the following:

1-6 oz. pkg. chocolate chips
1-6 oz. pkg. butterscotch chips
1 cup coconut

Pour 1 can condensed milk on top. Bake for 20 minutes at 325 degrees.

Slayton F.H.A.
Windom American Legion Unit 206

EASY COOKIE BAR

Melt 1/2 cup margarine in 9 x 13 pan. Sprinkle two cups of vanilla wafers or graham cracker crumbs evenly in pan. Sprinkle 1 cup coconut, 1 cup nutmeats and 1 cup chocolate chips over the crumbs. Dribble 1 can Borden's sweetened condensed milk over it all. Do not stir. Bake at 325 degrees for 25 minutes. Do not overbake. Cool and cut.

Mae Wells, Wgtn., B.P.W
Mrs. Jim Gertsema, Luverne +

EASY MAGIC BARS

1 1/2 cup corn flake crumbs
1/2 cup margarine or butter, melted
1 1/2 cup flaked coconut
1 can Borden's eagle brand milk
3 Tbsp. sugar
1 cup chocolate chips
1 cup chopped walnuts

Measure crumbs, sugar and margarine in 9x13 pan. Mix well. Press mixture evenly in bottom of pan to form crust.

Scatter chocolate chips over crust. Spread coconut over the chips. Sprinkle walnuts over coconut. Pour milk evenly over the walnuts.

Bake at 350 degrees for 25 minutes. Cool. Cut into bars.

Mrs. Marvin Showers, Jackson

MOCK BABY RUTH BAR

Melt 2/3 cup margarine. Pour over 4 cups of oatmeal 1 cup brown sugar, 1/4 cup white syrup. Add ¼ c. crunchy peanut butter and 1 tsp. vanilla. Pat into 9x13 pan and bake at 400 degrees for 12 minutes, watching closely. Melt 1-6 oz. package chocolate chips and 1/2-6 oz. pkg. butterscotch chips. Add 2/3 cup peanut butter and 1 cup salted chopped peanuts. Spread on top of cookies. Cool to firm chocolate. Cut into bars.

June Ailts, Rushmore, American Leg. Aux.

Experience is not what happens to a man. It is what a man does with what happens to him.

MOUNDS BAR

1 box Jiffy Chocolate Cake mix.

Mix according to directions. Pat into a 9x13 pan. Mix 2/3 cup hot water with 1 box coconut macaroon mix. Spoon on top t he cake. Bake in 300 degree oven. Don't overbake. Frost with a chocolate frosting.

Tom Diekmann, Lismore Grade 3

MOUND BAR

2 cups crushed graham crackers 1/2 cup soft butter
1/2 cup white sugar or brown sugar

Mix the above ingredients and pat into 9 x 13 pan. Bake at 350 degrees for 10 minutes. Then mix together 2 cups coconut and 1 can sweetened condensed milk. Put on top of crust mixture.Bake for 15 minutes at 350 degrees. Frost with melted chocolate chips.

Mrs. Clyde Schaffer, Windom, Dale Ladies Aid
Lynn Sauder, Heron Lake +
Lonnie Tutsch, Kenneth Lutheran S.S.
Rusty Wreath, Balaton, Trinity Church Ladies Aid
Mrs. William Farmer, Jr., Pipestone, Michael-Boock Unit 6
Mrs. Earl Missling, Jeffers, Odegaard-Quade Unit 401

NO-BAKE PEANUT BUTTER COOKIE

1/2 cup white corn syrup 1/2 cup white sugar

Mix and heat until hot the two above ingredients. Then add 1 cup peanut-butter, smooth style. Pour over 3 cups corn flakes.To make ahead--very good--freeze well.

Worthington,Calvin-Knuth Unit 5

OATMEAL BARS

4 cups oatmeal
1/2 cup white sugar
3 tsp. vanilla
1 cup brown sugar
Dash salt
2/3 cup butter

Melt butter and pour over the other ingredients. Mix well. Pat into large cookie sheet and bake 12 minutes at 400 degrees.

Frost with 1 pkg. (6 oz.) chocolate chips and 2/3 cup peanut butter. Melt together in top of double boiler. Spread over bars. Sprinkle with 1 bag planters salted peanuts, chopped. Cut while still warm.

Mr. and Mrs. Robert Ditch
Okabena *

OATMEAL BARS

4 cups quick cooking oatmeal
3/4 cup margarine, melted
1 cup brown sugar
1 tsp. vanilla

Mix together and put in a well-greased jelly roll pan. Bake at 325 degrees for 15 minutes. Melt 1-6 oz. pkg. butterscotch chips. Add 3/4 cup chunky peanut butter. Spread on warm oatmeal bar.

Mrs. Verne Fuller, Amboy, Jennings Unit 276
Ella Thorson, Balaton, Trinity Church Ladies Aid

CHOCOLATE RAISIN OATMEAL BARS

1-15 oz. can sweetened condensed milk
2 sq. unsweetened chocolate
2 cups raisins
1 1/3 cup brown sugar
1 cup butter
1 1/2 cup vanilla
2 cups flour
3/4 tsp. salt
1/2 tsp. soda
2 1/2 cups quick oatmeal

Combine sweetened milk and chocolate. Heat in double boiler over boiling water until melted. Remove from heat, add raisins, cool. Beat butter and sugar. Sift together salt, soda and flour. Add to the butter mixture. Then add vanilla and oatmeal. Pack ½ of the crumbly mixture in 9x13 pan. Spread cooled raisin mixture over this. Top with remaining crumbly mixture. Bake for 20 - 30 minutes at 375 degrees. Cool and cut into bars.

Mrs. Agon Hanson, Butterfield

ORANGE SLICE AND DATE BARS

1/2 lb. dates, cut up
1/2 cup sugar
1 cup water
2 Tbsp. flour

Mix sugar and flour throughly in sauce pan. Add the dates and water. Boil until thick (about 5 minutes). Take off the heat and add 15 candied orange slices, cut up. Let stand.

Cream 1/2 cup butter and 1 cup brown sugar. Add 2 eggs and beat. Dissolve 1 tsp. soda in 1 Tbsp. hot water. Add 1 tsp. of vanilla and 1 3/4 cup flour to the creamed mixture.

Spread 1/2 of this mixture in the bottom of a greased pan. Spread the first part on top and then the last half on 2nd part on top. Bake about 40 minutes at 350 degrees. Cut when cool.

Mrs. Emil R. Zihlke, 2nd District President, New Ulm *
Mrs. Orville Schrupp, Balaton

ORANGE SLICE BARS

Combine 4 lightly beaten eggs with 2 cups brown sugar, 2 cup sifted flour, 1/4 tsp. salt, 1 tsp. baking powder, 1 1/2 tsp. of vanilla, 1 Tbsp. water, 1 cup nutmeats and 2 cups orange slice candy, cut fine. Put in greased 9x12 pan and bake 30 minutes at 350 degrees. Frost while warm with 2 Tbsp. butter, juice and rind of 1 orange and enough powdered sugar for easy spreading.

Mr. and Mrs. George Harberts, Reading *
Nobles County Commissioner

PEANUT BUTTER CHEWS

Melt over low fire but do not boil 1/2 cup white sugar with 1/2 cup syrup. Add 1 cup peanut butter and 3 cups corn flakes.

Stir well and pack firmly in buttered pan.

Frost with melted chocolate chips. Cut into bars.

Tammy, Lismore Grade 1

PEANUT CEREAL SQUARES

1/4 cup butter or margarine
1/2 cup peanut butter
1 cup salted peanuts
3 cups small marshmallows
4 cups cheerio cereal

Butter baking dish (9x13 pan). In a large sauce pan melt the butter, marshmallows and peanut butter over low heat. Add cereal and peanuts, stirring until thoroughly coated. Pat mixture into pan with buttered back of spoon. Chill until set. Cut into bars.

Mrs. Oscar Pederson, Fulda,
Rural Progressive Club

SALTED PEANUT BAR

3 cups flour
1 cup butter
1/4 tsp. salt
1 1/2 cup brown sugar

Mix together like a pie crust. Pat into a large jelly roll pan. Bake 10 minutes at 375 degrees.

2 pkgs. butterscotch chips
1/2 cup white corn syrup
3 cups salted peanuts
3 Tbsp. water
3 Tbsp. butter

Combine all these ingredients, aside from peanuts, in a double boiler and heat until melted. When entirely melted, add peanuts and spread over the crust as soon as it is out of the oven. Return to oven and bake 8 minutes at 375 degrees. Loosen edges from the sides of the pan while warm. Allow to cool before cutting.

Mrs. Paul Bergman Fulda
Donald E. Ewy Unit 576

PINEAPPLE BARS

1/2 cup butter
1 cup sugar
1 No. 2 can crushed pineapple
2 Tbsp. cornstarch
1/2 cup shortening
2 cups flour
1 cup sugar
2 egg yolks

Mix together butter and shortening, 1 cup sugar, 2 c. flour. Mix as pie crust. Put 2/3 mixture in cake pan (9x13). Mix together pineapple, sugar, cornstarch and egg yolks in sauce pan and cook until thick. Spread on top of crumb mixture - put remaining crumbs on top. Bake in 350 degree oven for 20 - 25 minutes.

Adeline Wilfahrt, New Ulm *

PUMPKIN BARS

4 eggs
2 cups white sugar
1 regular size can pumpkin
2 cups sifted flour
1 cup salad oil
2 tsp. baking powder
1 tsp. soda
3/4 tsp. salt
2 tsp. cinnamon
1/4 tsp. cloves

Beat all the above until well mixed. Put into lightly greased and floured jelly roll pan. Bake for 22½ minutes at 350 degrees.

Frost when cool with Cream Cheese Frosting. Mix 1-3 oz. pkg cream cheese, 3/4 stick margarine (soft), 1 Tbsp. cream or milk, 1 tsp. vanilla and 1 1/2 to 2 cups sifted powdered sugar. Beat well and spread over cooled bars.

Mrs. Andrew Olsen, Tyler, Shelburne Birthday Club

PUMPKIN NUT BARS

1/2 cup shortening
1 cup packed brown sugar
1 cup flour
1/2 tsp. soda
1/2 tsp. baking powder
1/4 tsp. salt
1 tsp. cinnamon
1/4 tsp. ginger
1/4 tsp. nutmeg
2/3 cup pumpkin
2 eggs
1 tsp. vanilla
1/2 cup chopped nuts

Combine all ingredients except nuts. Beat 2 minutes with an electric mixer at medium speed. Fold in nuts. Spread evenly in a 9x13 pan. Bake at 350 degrees for 20-25 minutes. Cool.

TOPPING

Blend until smooth 2 Tbsp. shortening, 1-1/2 cups powdered sugar, 1 Tbsp grated orange peel and 2 Tbsp. orange juice.

Ala Sorenson, Lake Crystal
Silver Grey Birthday Club

QUICK BARS

1 box cake mix (any flavor)
2 eggs
1/2 cup brown sugar
1 cup coconut
1/3 cup oatmeal
1/2 cup milk

Mix all the ingredients together, by hand. Bake in greased 10x15 pan at 350 degrees for 25 minutes.

Mrs. Bert Welgraven, Ruthton
St. James Lutheran Church

REAL GOOD RAISIN BARS

1 cup raisins
1/2 cup salad oil
1 egg, slightly beaten
1/4 tsp. salt
1 tsp. nutmeg
1 tsp. allspice
1/2 cup nutmeats
1 cup water
1 cup sugar
1 3/4 cup sifted flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. cloves

Combine raisins and water. Bring to a boil. Remove from heat. Add salad oil and rest of the ingredients.

FROSTING

Cook over low flame 1/2 cup milk, 1/2 tsp. salt, 2 tsp.flour and 1 tsp. vanilla. Cook until thick. Cool. Add 1/2 cup shortening, and 2 1/2 cup powdered sugar. Beat until fluffy.

Alma C. Peterson, Fairmont

CARAMEL RICE KRISPIE BARS

1 box rice krispies
1 can eagle brand milk
1 pkg. large marshmallows
1 lb. caramels
2 bars margarine

Mix caramels, milk and margarine in double boiler. When all melted, dip marshmallows and roll in rice krispies.

Mrs. Maurice Bickford, Pipestone, Michael-Boock Unit 6

KRISPIE BARS

1/2 cup peanut butter
1-6 oz. pkg. butterscotch chips
1/2 cup butter
3 1/2 cups marshmallows

Place the above in a double boiler. When all melted, add 2 tsp. burnt sugar flavoring and 1 tsp. vanilla. Add 5 1/2 cups of rice krispies. Press in a greased pan.

Kathryn Karl, Hadley

RICE KRISPIE BARS

1/4 cup margarine or butter
5 cups rice krispies
1-6 oz. pkg. marshmallows

Melt margarine in heavy saucepan. Add marshmallows and stir constantly until mixture is very syrupy. Add Rice Krispies, and press into buttered 9x13 pan. Cut into squares.

Lee Hardy, Amboy, Jennings Post 276
Lismore, First Grade Class

RICE KRISPIE BARS

2 Tbsp. peanut butter
1-6 oz. pkg. butterscotch chips
1-6 oz. pkg. chocolate chips
4 cups rice krispies

Melt peanut butter and chips over low heat. When they are all melted, add rice krispies, stirring until thoroughly mixed.

Spread out in a buttered 9x11 pan. When partly cool, cut into squares.

Elsie Finckh, Wgtn., Worthwhile Study Club

SPECIAL K BARS

1/2 cup white sugar
1/2 cup white syrup

Boil the above ingredients to a rolling boil. Remove from heat. Stir in the following:

3/4 cup peanut butter
1/2 tsp. vanilla
3 cups Special K cereal

Put into 9x9 pan.
Top with 1/2 cup chocolate chips and 1/2 cup of butterscotch chips. Melt and spread on bars.

Kim Gertner, Westbrook, Rosehill Sunshine 4-H
Mary Johnson, Wgtn. +

SPICE BARS

1 1/2 cups white sugar
2 eggs
1 cup liquid from raisins
1 1/2 tsp. soda, in liquid
2 tsp. cinnamon
1 cup shortening (margarine)
2 cups raisins, cooked with water covering
1 tsp. vanilla
2 cups flour

Put in jelly roll pan and bake at 350 degrees.
When still warm, frost with 1 1/2 cups powdered sugar and 4 Tbsp. cream.
Cut into bars.

Mrs. B.D. Swam, Fairmont

SUNSHINE AND SHADOW SQUARES

1 cup margarine
1/2 cup white sugar
1/2 cup brown sugar
1-6 oz. pkg. chocolate chips
1 Tbsp. water
1 tsp. vanilla
2 cups sifted flour
1 tsp. baking powder
1/2 tsp. soda
2 egg yolks
2 egg whites
1 cup light brown sugar

Cream margarine. Add white sugar and 1/2 cup brown sugar. Cream until fluffy. Add yolks, water and vanilla. Beat well.
Sift flour, baking powder and soda. Add to creamed mixture. Spread in greased 10x14 pan. Sprinkle chocolate bits over batter.
Make meringue by beating egg whites until they stand peaked. Gradually beat in 1 cup brown sugar. Spread on bars.
Bake in 375 degree oven 30 - 35 minutes. Cut while warm.

Mrs. Wesley Alderson, Holland, St. James Lutheran Church

TOFFEE BARS

1 cup butter
1 cup brown sugar
1 egg yolk
Pinch of salt
2 cups flour
1 tsp. vanilla

Mix well. Spread on greased cookie sheet. Bake 15 minutes at 350 degrees. Melt 8 or 10 small Hershey bars and spread o n bars while warm. Sprinkle with chopped walnuts.

Joyce Lemke, Wgtn.,BPW
Janelle Severtson, Kenneth Lutheran SS
Sherilynn Severtson,Kenneth Lutheran SS

TOFFEE BARS

1/2 lb. of butter
1 egg
2 cups flour
1 cup pecans, chopped
1 cup sugar
1 tsp. cinnamon
Little salt

Mix butter, sugar, flour, nuts and egg yolk together. Save the egg white for last. Press in a large cookie sheet. Add the whites of egg on top and bake at 250 degrees for about 45 minutes. Remove from pan as soon after baking. You may top with a melted chocolate frosting.

Mrs. Joe Melcher
Trosky American Legion Aux.

TOFFEE BARS

1 cup shortening
1 cup brown sugar
1 egg
1 Tbsp. rum flavoring
2 cups flour
1/4 tsp. salt

Mix the above ingredients and press into cake pan. Bake 15-20 minutes at 350 degrees. Then frost with:

1 cup sugar
2 Tbsp. cocoa
1/2 cup butter
1/4 cup milk
Vanilla

Karla Gertner
Westbrook Rosehill Sunshine 4-H

TOFFEE BARS

1/2 cup soft shortening
1/2 cup brown sugar
1 cup flour

Mix and press into 9x13 pan, ungreased. Bake 10 minutes at 350 degrees.

Beat 2 eggs and add 1 cup brown sugar, 1 tsp. vanilla, 2Tbsp. flour, 1 tsp. baking powder and 1/2 tsp. salt. Add 1 cup coconut and 1 cup nuts. Spread over baked bottom layer. Return to oven 25 minutes at 350 degrees. Cool. Cut into bars.

Mrs. Earl Breyfogle, Lake Wilson,
Herbert Holtke Unit 385

TOLL HOUSE MARBLE SQUARES

1/2 cup shortening
1 cup plus 2 Tbsp. sifted flour
1/2 tsp. vanilla
1/4 tsp. water
1 egg
6 Tbsp. white sugar
6 Tbsp. brown sugar
1/2 tsp. baking soda
1/2 tsp. salt
1/2 cup nuts

Spread in 8x12 pan and sprinkle with 1 pkg. chocolate chips. Place in oven for 3 minutes. Remove from oven and run your knife through dough to marbleize. Bake at 350 degrees for 12-14 minutes.

Ruth Lindberg, Wgtn. +

WALNUT SQUARES

1 cup butter (½ butter, ½ spry)
1/2 cup powdered sugar
2 cups flour

Cream butter and sugar. Flavor with 1 tsp. vanilla. Add flour and press in pan. Bake 20 minutes at 350 degrees.

Beat 4 eggs and add 2 cups brown sugar, 2 cups chopped nuts, 1 cup coconut, 4 Tbsp. flour and 1 tsp. baking powder. Flavor with 1 tsp. vanilla. Spread on first mixture and bake 20 minutes at 350 degrees. Cool and cut into squares.

Mrs. Walter Lucks, Wtgn. BPW

WEST HAVEN BARS

1 cup dates
1 tsp. soda
1 cup shortening (half butter)
1 1/2 cup flour
1 Tbsp. cocoa
1 cup hot water
1 cup sugar
2 eggs, well beaten
1/4 tsp. salt

Mix dates, hot water and soda. Let stand while mixing the rest of the ingredients. Blend the two mixtures and put in a 9 x 13 pan, greased. Sprinkle 1/2 cup chocolate chips and 1/2 cup of nuts over the top and bake for 30 minutes at 350 degrees. Cool.

Mrs. Ruth Brunk, Brewster
Okabena B 4-H

YORK BARS

1/2 cup butter
3 Tbsp. cocoa
1 tsp. vanilla
1 cup flaked coconut
1/4 cup sugar
1 egg, well beaten
2 cups graham cracker crumbs
3/4 cup chopped nuts

Melt butter. Add sugar and cocoa. Add egg and vanilla. Blend well. Stir in crumbs, coconut and nuts. Pat in 9x13 pan. Chill 1 hour.

1/4 cup butter
2 Tbsp. regular vanilla pudding mix
2 cups sifted powdered sugar
3 - 4 Tbsp. cream

Melt butter and add remaining ingredients. Beat until it is smooth. Pour over first mixture.

1 1/2 sq. semi-sweet chocolate
3 Tbsp butter

Melt together and spread over second mixture. Refrigerate.

Mr. and Mrs. Dennis Schoneck, Amboy *

Breads

"I think that there have ne'er been said
Two sweeter words than 'homemade bread.'..
Ah, loaf, whose golden, bleaming crust
Fills husband's eyes with pseudo lust;
Ah, loaf, whose fragrance fills the air,
Beguiling neighbors everywhere!
One warm and tender buttered slice
Turns strong gruff men to timid mice.
Poems are made by fools, it's true,
But homemade bread? Why, even you!"

BREAKFAST ROLLS

1 tsp. dry yeast dissolved in 1/4 cup warm water
1 Tbsp. salt
1 cup sugar
2 eggs
3 cups warm water
1/2 cup shortening
11 cups flour

Mix at 5 o'clock in the afternoon. Knead down at 7, 8, and 9. Put in pans at 10 o'clock and bake in the morning when you get up.

Joyce Geist, Balaton, Thimble Club

BUTTER HORNS

4 cups flour
1 cup butter or margarine
1/2 tsp. salt
1/2 cup sugar
2 eggs
1 pkg. dry yeast
1 cup milk

Mix the first four ingredients like pie crust. Heat the milk lukewarm, add yeast and 2 eggs, beaten. Mix well. Do this in the evening; let stand overnight at room temperature.

In the morning, divide dough and roll like pie crust 1/4 inch thick; spread with butter or margarine; cut into 6 or 8 pieces as pie crust; roll with wide end first; let rise. Bake at 350 degrees Cool and frost.

Mrs. Norma Albers, Kiester
American Legion Auxiliary Unit 454

HUNGARIAN CHERRY ROLLS

1 cup warm water
1/4 cup sugar
3/4 cup shortening
2 yeast cakes
1 cup warm milk
1 tsp. salt
2 eggs
Flour for stiff dough

Use half of dough for one pan. The above amount makes two large rolls. Mix and let rise twice its size. Cut dough into small pieces and coat with the following mixture:

1 stick butter, melted
3/4 tsp. cinnamon
1 cup sugar

Arrange the pieces of dough in a well greased angel tube pan. Put halves of cherries (glazed or maraschino) throughout the bits of dough. Let rise. Bake at 400 degrees for 30 minutes. Remove from oven and remove from pan immediately.

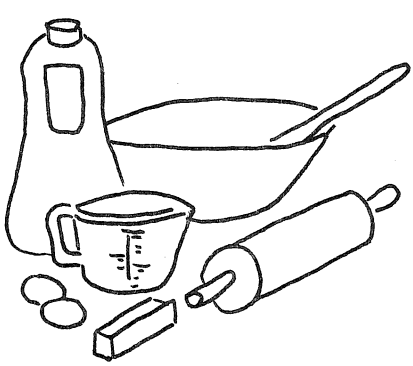
Randy Schomacker, Kenneth Luth. S.S.

CINNAMON FINGER ROLLS

3/4 cup margarine
3/4 cup sugar
3 pkg. dry yeast
7 eggs, beaten
1 1/2 cup milk
3 tsp. salt
3/4 cup warm water
9 cups sifted flour

Scald milk, add margarine, sugar and salt. Cool to lukewarm. Soften yeast in warm water. Add to milk mixture. Add eggs. Add flour gradually. Let rise twice. Put in pans. Bake for 20- 25 minutes at 325 degrees.

Mr. and Mrs. Ed Flannery, Wgtn. +



CINNA SWIRLS

3/4 cup milk
1 tsp. salt
1 pkg. yeast
1 egg, beaten
3/4 cup sugar
Lard or oil to fry them in
1/4 cup sugar
1/4 cup salad oil
1/4 cup warm water
3 1/4 cup unsifted flour
1 tsp. cinnamon
Confectioners sugar glaze

Scald milk. Stir in 1/4 cup sugar, salt and 1/4 cup salad oil. Cool to lukewarm. Dissolve yeast in warm water in a large bowl. Stir in lukewarm milk mixture, egg and half the flour. Beat until smooth. Now stir in enough flour to form a soft dough. On lightly floured board, knead until smooth and elastic, about ten minutes. Place in greased bowl, turning to grease top. Cover and let rise in warm place, free from draft. Let rise until double in bulk (1 hour). Combine remaining 3/4 cup sugar and cinnamon. Punch dough down. On lightly floured board divide dough in half. Roll each half into a 9"x14" rectangle. Sprinkle with cinnamon and sugar mixture. Roll each rectangle up tightly to form a nine inch roll. Seal edges firmly. Cut each roll into nine equal parts. Place on greased baking sheets, cut side up. Press down to flatten. Cover. Let Cinna-Swirls rise in a warm place, free from a draft, umtil doubled in bulk(30 Minutes). Deep fry in lard - 375 degrees - for 2 to 3 minutes. Drain on paper towel. While warm, dip in confectioners sugar glaze.

Karen Van Beek, Holland, St. James Luth. Church

CRESCENT ROLLS

1 cake compressed yeast
1 Tbsp. sugar
1/2 cup shortening
1/2 tsp. salt
4-1/2 cups flour
1/2 cup lukewarm water
1 cup milk
1/2 cup sugar
2 beaten eggs

Mix together yeast, lukewarm water and the Tbsp. sugar. Heat milk and add shortening, remaining sugar and salt. Let cool and then combine the two mixtures.

Add eggs and mix in flour. Cover and let stand five hours. Shape dough into a roll about two feet long. Cut into 5 - 6 parts. Work with one part at a time. Place on a lightly floured board. and turn over a few times to work a little flour into dough.

Roll each part into a circle. Cut into 8 or 10 wedges. Roll each wedge from the outer edge to inner point to form a crescent roll. Place on ungreased cookie sheets. Cover and let rise two hours. Makes at least four dozen rolls.

This recipe requires no kneading and the rolls freeze well.

Mrs. Agnes Knott, Windom

OATMEAL TEA ROLLS

1 cup oatmeal
2 cups boiling water

Mix the above and cool to lukewarm.
Then add:

1 pkg. yeast
1/4 cup molasses
1/4 cup sugar
5 to 6 cups flour
2 tsp. salt
1 1/2 Tbsp. shortening
1/2 cup raisins

Mix as usual. Let rise until doubled. Punch down and again let rise. Shape into small biscuits and let rise until doubled. Bake for 25-30 minutes at 350 degrees.

Viola Neilson, Slayton, Good-Will Club

ORANGE PINWHEEL ROLLS

1 pkg. yeast
1/4 cup warm water
3/4 cup milk (scalded)
1/4 cup sugar
1 tsp. salt
3 eggs, beaten
3 Tbsp. soft butter
4 or 4 1/2 cups flour

FILLING

1/3 cup soft butter
1/2 cup sugar
2 tsp. grated orange peel

Combine and mix well.

Roll out dough as for jelly roll. Spread filling over dough. Roll up and cut into desired rolls. Place on buttered pan. Let rise. Bake in 350 degree oven for 20 to 25 minutes.

Mrs. Val Yokiel, Wells
Troska Unit 210

SOOPER-DOOPER CINNAMON ROLLS

1 cup milk
1 pkg. yeast
1/4 cup sugar
3 cups flour
1 tsp. salt
2 beaten eggs
1/4 cup oil
3 Tbsp. butter

Scald milk. Cool to lukewarm. Add yeast, sugar and 1 1/2 c. flour. Beat smooth. Let rise till bubbly, then add salt, eggs, oil and remaining flour. Knead well. Let rise until double. Roll out 1/4 inch thick. Spread the butter and sprinkle with cinnamon and sugar. Roll up. Cut and place in greased pans. Let rise til doubled. Bake in 350 degree oven for 20 to 25 minutes.

Mrs. Joe Suda, Holland, Needlecraft Club

QUICK SWEET ROLLS

6 1/2 cups flour
2 cups lukewarm water
1/3 cup sugar
2 cakes yeast
1 Tbsp. salt
2 eggs, beaten
1/3 cup shortening

Let rest 20 minutes. Shape into buns or rolls. Let rise 1 hour. Bake at 375 degrees for 20-30 minutes.

Irma Fedde, Trinity Church Ladies Aid

SWEET ROLLS

2 pkgs. compressed or active dry yeast
1/4 cup lukewarm water
1 cup milk
1/2 cup sugar
2 tsp. salt
1/4 cup shortening
2 eggs
5 cups sifted flour

Soften yeast in warm water. Scald milk. Add sugar, salt and shortening. Add flour to make a soft batter. Mix well. Add eggs and softened yeast. Beat well. Add enough flour to make a soft dough. Knead on floured board until smooth and satiny. Place in a greased bowl. Cover. Let rise till double in bulk. Punch down and let rest about 10 minutes. Shape into rolls. Makes 3 coffee cakes or 3½ dozen rolls.

Lena Whitaker, Holland, Needlecraft Club

BUNS

1/2 cup sugar
1 tsp. salt
6 Tbsp. shortening

Cream the above ingredients. Add 2 eggs and 1 cup of scalded milk. Soak 2 pkgs. yeast in 1 cup warm water.
Mix all together with 6 cups flour-enough to make soft dough. Let rise until double in bulk. Knead and let rise again. Form into desired shaped buns. Makes 3 dozen hamburger buns. Bake 15 minutes at 375 degrees.

Mrs. Clayton Jenkins, Balaton, Shelburne Birthday Club

BUNS

1 cake yeast
1/4 cup lukewarm water
3/4 cup scalded milk
1/2 tsp. lemon extract
1/3 cup sugar
2 eggs
1 tsp. salt
1/2 tsp. nutmeg
1/4 cup melted shortening
3 to 3 1/2 cups flour

Soak yeast in lukewarm water. Add 1 Tbsp. sugar and let it stand 5 minutes. Add the rest of the ingredients. (Note: Use 3 cups of flour for flat hamburger buns, but add 1/2 cup flour more for clover-leaf rolls.) Set in a warm place. When doubled, punch down. Let rise again until doubled. Then form into rolls.

Mrs. George Wolf, Jeffers

BUNS

2 cups scalded milk, poured over
6 Tbsp. shortening
Let cool and then add 2 cups water
1/2 cup sugar
4 tsp. salt

Put in half a cup of water, 2 pkgs yeast and 1 tsp. sugar. Let rise. Then add to above mixture. Beat well. Add 10 to 12 c. flour. Let rise. Then punch down. Let rise again and make into buns. Rise again and bake at 350 degrees.

Diane Leopold, Heron Lake

BUNS

2 tsp. sugar
2 pkgs. yeast
1/2 cup warm water

Soak yeast mixture for 10 minutes. Then add the following:

1/3 cup margarine melted in 1/2 cup water
2 eggs, beaten
7 cups flour
1 cup sugar
1 Tbsp. salt

Mix well. Knead 4 times forming buns. Let rise until double in size. Bake at 350 degrees for 20 minutes.

Harriett Gladitsch, Lucan Unit 467

BUNS OR ROLLS

2 pkgs. yeast (dry) dissolved in 1/2 cup water
2 cups water (can use potato water)
1/2 cup sugar
2 eggs
Enough flour for soft dough (8 to 10 cups)
2 tsp. salt
1/4 cup melted butter

Mrs. Raymond Feit, Rushmore

60 MINUTE BUNS

2 cups lukewarm milk
1/3 cup sugar
2 pkgs. dry yeast
1 tsp. salt
2 eggs
1/3 cup butter or margarine
About 6½ cups flour

Place milk, sugar and yeast in a bowl. Add salt and 2 cups of flour. Beat with mixer for 2 minutes. Add eggs and the butter and beat one minute. Add enough flour to make soft dough. Knead only to make dough easy to handle.

Let stand 20 minutes.

Make into buns or cinnamon rolls. Let rise until double in size. Bake 350 degrees for 20-25 minutes.

Isabelle Kramer, Milroy Unit 274

2 MINUTE ROLLS

3 cups warm water
2 pkgs. yeast, dissolved
1/4 cup sugar

Combine the above and add the following:

1/2 cup melted shortening
6 to 7 cups flour
1 Tbsp. salt
2 eggs

Let set 20 minutes and shape as you like.

Anna C. Evjen, Sherburn

3 HOUR ROLLS

2 cups lukewarm water
1/2 cup sugar
1 Tbsp. salt
2 Tbsp. shortening
2 pkgs. dry yeast or
1 yeast cake
2 cups flour

Dissolve yeast in water and sugar. Add the rest of the ingredients and beat well. Add 3 3/4 cups flour and beat well. Let stand ten minutes. Knead ten minutes adding enough flour to knead Grease bowl well and set twenty minutes. Punch down and let rise another twenty minutes. Shape into rolls and let rise 40minutes. Bake 350 degrees for 15 to 20 minutes, depending on size and the shape.

Mr and Mrs. Robert Beckman, Lake City *

MOM'S ROLLS

3 cups scalded milk
3/4 cup sugar
1/4 cup butter
1/4 tsp. salt

Put the above ingredients in a large bowl. Let cool until lukewarm.

1 cake yeast dissolved in 3 or 4 Tbsp. lukewarm water
3 eggs, beat until light and fluffy
7 to 9 cups flour

Add eggs. Then add yeast and 6 cups sifted flour. Stir in until dough is soft. Beat 10 minutes after 6 cups are added. Then add the rest of the flour-half cup at a time- You may not need 9 cups. Let rise till double in bulk. Roll on floured board and cut rolls in any size or shape. Can be put in refrigerator. Use as you want to.

Mrs. John Griebel, Pipestone
St. James Lutheran Church, Holland

BAKERY YEAST BUNS AND ROLLS

4 cups whole milk
2 Tbsp. home rendered lard
2 Tbsp. butter
2 eggs, beaten
1 cup sugar
2 Tbsp. salt
2 oz. yeast cake or dry yeast
1 cup water heated to 112°

Scald the milk. Add the lard and butter. Let cool until lukewarm. Let the yeast soften in the warm water. When the milk mixture is lukewarm, add the beaten eggs, sugar and salt. Beat well. Add the softened yeast and beat hard. Gradually add just enough flour to make a stiff dough-2 cups at a time, beating hard after each addition. Cover with a tea towel wrung out in water (hot). Let rise until doubled in bulk. Punch down. Let again rise and then shape into rolls or buns. Let rise and bake at 375 degrees about 15 minutes or until golden brown. Grease tops of buns with melted butter. Can also be made into coffee cake.

FROSTING

1/4 cup crisco
1/4 cup butter
1 egg white
Dash of salt
2 Tbsp. flour
2 Tbsp. milk
2 tsp. vanilla
2 cups powdered sugar

Beat all together with mixer for about 5 minutes.

Mrs. Bernard Dannhoff, St. James

OVERNIGHT BUNS

4 cups boiling water
2 cups sugar
1 cup shortening
14 cups flour
1 Tbsp. salt
1 Pkg. yeast
3 or 4 eggs

Be sure to cool before you add yeast.
Mix dough at 2 p.m.
Punch down at 5 p.m.
Put in bread pans at 10 p.m.
Bake in the morning for 15 minutes at 400 degrees.

Mrs. Loren Ballinger, Slayton

OVERNIGHT BUNS

3 cups lukewarm water
1 tsp. yeast
1/2 cup soft shortening
2 eggs
1 cup sugar
1 tsp. salt
10-12 cups flour(sifted)

Start at 4. Punch down every hour til 9. Shape into buns, and place in well greased pans. Grease tops and set in warmest room overnight, covered. Bake first thing in the morning at 400 degrees.

Cheri Janssen, Tracy
Tracy Mrs. Jaycees

OVERNIGHT BUNS

4 cups water
1 1/2 cup sugar

Boil five minutes. Cool to lukewarm and add:

1 cup shortening
1 Pkg. yeast
4 eggs, beaten
2 Tbsp. salt
12 to 13 cups flour

Start about 1 o'clock and let rise until 5 o'clock. Knead down. Make into rolls about 9 o'clock. Bake in morning at 350°

Mrs. Glen Van Winkle, Balaton
Thimble Club

OVERNIGHT BUNS

Pour 4 cups boiling water over 2 cups sugar, 1 cup crisco or lard, and 2 tsp. salt. Cool until lukewarm. Mix 1 pkg. yeast in 1/4 cup warm water and add to the first mixture.

Add 4 eggs, well beaten. Then add 16 to 18 cups flour.

Start these about 5 in the afternoon and mix down every hour until 10 p.m. Make into buns the size of an egg, placing them on greased cookie sheets. Cover with oiled saran wrap to keep from drying out and let rise overnight.

Next morning bake at 375 degrees for about 10 minutes.

Mrs. Roland Blank, Milroy
Earl Christopherson Unit 274

PUDDING BUNS

1 pkg. vanilla pudding mix 1 1/2 cups milk

Cook as for pudding. Beat in 1 stick of margarine. Let cool. Add 2 beaten eggs and 2 tsp. salt.

Dissolve 2 pkgs. yeast in 1/2 cup warm water. Add to first mixture and beat in 2 cups flour. Let rest a few minutes or until bubbly. Stir in about 3 1/2 cups flour to make a soft dough. Turn out onto board, cover and let rest 20 minutes. Knead well until smooth and satiny. Grease and let rise until double in bulk.

Make into any kind of buns or rolls. Use part whole wheat flour for dark rolls. For variety, use a different flavor pudding.

Bessie Whelan, Worthington B.P.W.

REFRIGERATOR ROLLS

Dissolve 2 pkgs. dry yeast in 1/2 cup lukewarm water. Into large mixing bowl put 1 1/2 cup hot water, 1/4 cup shortening, 1/2 cup sugar, 2 tsp. salt and 6 cups sifted flour. (Add 1/2 of the flour and then stir in 1 unbeaten egg and the yeast mixture) Beat 20 strokes.

Cover with a damp towel and place in refrigerator, let rise double in bulk. Punch down and let it rise again. Shape rolls, let rise again. Bake 12 to 15 minutes for buns at 375 degrees. Longer for cinnamon rolls at 350 degrees.

Mrs. Gene Holmquist, Okabena +

Did you know that .....

when mixing yeast doughs if you will mix a sponge of dry ingredients and the lard and liquid before adding your yeast, your bread or rolls will be much better.

when rolling out bread rolls you should butter your board instead of flouring it. The butter is rolled inside and all you do is sprinkle the dough with cinnamon and sugar.

if you use a white thread to cut rolls instead of a knife, it won't flatten the rolls out.

to reheat biscuits, put them into a wet paper bag, tie it up tightly and heat in the oven.

OVERNIGHT REFRIGERATOR ROLLS

Basic Recipe

2 pkgs. dry yeast
2 1/2 cup warm water (105°to 115°)
3/4 cup soft or melted shortening
3/4 cup sugar
2 eggs, beaten
8 to 8 1/2 cups flour
2 1/2 tsp. salt

Soften yeast in warm water. Add remaining ingredients.(This will be a soft dough.) Cover tightly and store in refrigerator until needed. This will keep 2 or 3 days.

Cinnamon Rolls - Combine 3/4 cup sugar and 2 tsp. cinnamon.

Golden Crown - Combine 3/4 cup sugar, 2 tsp. cinnamon, 1/2 cup of chopped nuts and 1/2 cup raisins. Use about 1/2 of refrigerator dough. Cut off pieces about the size of a walnut. Roll in melted butter and then in sugar-nut mixture. Arrange a layer of dough pieces in well greased angel food pan. Put in next layer.Continue building layers until the dough is used. Cover and let rise til double in bulk. Bake at 350 degrees for 40-50 minutes.

Raised Doughnuts - Use 1/3 of dough. (Doughnut glaze) 1 cup sugar 2 tsp. butter, 1/2 tsp. salt and 1 tsp. vanilla. Add enough milk for desired consistency for spreading on warm doughnuts.

Swedish Tea Ring - Use 1/4 of dough. (Filling for tea ring)1 ¼ c raisins, 1/4 cup nuts and diced apple may also be used. Frost it with a powdered sugar icing and decorate with half walnuts a n d candied cherries.

Mrs. Arnold Post, Okabena +

4-H SWEET ROLLS

2 cakes yeast
1/4 cup lukewarm water
1 cup milk
Eggs, beaten
1/4 cup butter
1/2 cup sugar
1 tsp. salt
About 5 cups flour

Soften yeast in warm water. Scald milk. Add butter, sugar, and salt. Add flour to make a thick batter. Add yeast to beaten eggs and beat well. Add flour enough to make a soft dough.Knead until satiny. Place in greased bowl. Cover and let rise u n t i l doubled. Roll them and cut with cookie cutter. Shape. Put into greased pan. Brush with butter. Rise until doubled. Bake at 375 degrees for 20 to 25 minutes.

Mrs. Dolly Brown, Sherburn
Elm Creek Garden Club

GRAHAM BREAD

1 cup milk
1 cup water
1/2 cup brown sugar
1 pkg. yeast
2 eggs
1/2 cup butter
1 tsp. salt
2 cups graham flour

Bring liquid and butter to a boil. Cool and add ingredients as given. Beat with electric beater after adding the graham flour (Add enough white flour to make a soft dough.)
Bake in a 350 degree oven.

Diane Leopold, Heron Lake

HERB BUTTER BREAD

1/2 cup butter or margarine
1/3 cup brown sugar, packed
2 cups scalded milk
1 Tbsp. salt
1 tsp. sweet basil
1 tsp. caraway seed
1/2 tsp. thyme
2 cakes compressed yeast
1/2 cup warm water
7½-8 cups flour

Brown butter in sauce pan. Stir in brown sugar, milk, salt, and herbs. Cool to lukewarm. Soften yeast in water. Add to lukewarm mixture.Add flour gradually to form a stiff dough. Knead on floured surface until smooth, about 8 minutes. Place in a greased bowl and cover. Let rise in warm place until light,about 1½ hours. Punch down. Let rise 30 minutes. Divide into two parts. Shape into loaves. Place in a greased 9x5x3 pan. Cover and let rise in warm place until light, about 45 minutes. Bake in 375 degree oven for 35 to 40 minutes. To store, cover with foil.

Mr. and Mrs. Charles Harding, St. Paul *

RYE BREAD

1 cup scalded milk
1 Tbsp. salt
2 Tbsp. shortening
3 Tbsp. molasses
1 or 2 yeast cakes
1 cup lukewarm water
4 cups sifted white flour
2 cups unsifted rye flour

Mix salt, shortening, molasses and hot milk. Cool to lukewarm. Add yeast and flour. Knead 5 minutes. Let rise til double. Knead down and let rise again. Put into loaves. Bake 7 minutes at 425 degrees and heat 20 minutes more at 350 degrees.

Mrs. Roland Blank, Milroy
Earl Christopherson Unit 274

WHOLE WHEAT BREAD

2 pkgs. dry yeast
2 cups lukewarm water
2 Tbsp. white sugar
2 tsp. salt
3 cups white flour
1/2 cup hot water
1/2 cup brown sugar
3 Tbsp. soft lard
3 cups whole wheat flour

Soften yeast in lukewarm water. Add sugar, salt and white flour to make a sponge. Set in warm place for 1 hour. Combine hot water with brown sugar and lard. Cool to lukewarm and add to sponge. Add whole wheat flour and mix well. Add enough white flour to make a soft dough. Let rise and punch down. Let rise until light. Bake at 350 degrees for 50 minutes. If glass pans are used, then heat oven to 325 degrees. Grease tops with butter.

Mrs. Harry Egdorf, Jeffers

MY WHITE BREAD

2 pkgs. dry yeast
1 qt. of lukewarm water (Potato water gives a good flavor)
1/4 cup sugar
1 Tbsp. salt
4 Tbsp. soft lard
12 cups flour

Dissolve the yeast in the warm water. Sift the dry ingredients together in a large bowl. Make a hole in the center of the flour and pour in the yeast and warm water mixture. Stir a little flour into liquid. Then add the soft lard. Stir with a wooden spoon until stiff. Finish kneading by hand, 8 to 10 minutes. Let rise in a warm place until double in bulk. Punch down. Let rise until light again, and divide the dough into the size of loaf you want. Grease tops slightly and let rise until double. Bake for one hour at 350 degrees.

Mrs. Harry Egdorf, Jeffers

WHITE BREAD

1 cup warm water (112°)
1 tsp. sugar
2 pkgs. dry yeast

Combine ingredients and set aside to let soften.

2 cups non-fat dry milk
1/2 cup sugar
8 cups warm water (112°)
3 1/2 Tbsp. salt
1/2 cup home-rendered lard, soft
22-23 cups flour, sifted

Put dry milk, sugar and water in a large mixing bowl that has been warmed. Add yeast mixture and stir. Add 10 cups of the flour and beat hard until bubbly and smooth. Add the salt and the lard and beat again. Stir in rest of flour gradually until the dough leaves the sides of the mixing bowl. Turn out onto a lightly floured board (cover with the bowl, lightly greased) and let rest. After 10 minutes knead 10 minutes, until smooth. Return to bowl and cover with a tea towel that has been wrung out in hot water. Let rise until doubled. Punch down. Let rise again. Divide the dough into 8 portions and again let rest. After 10 minutes shape into 8 loaves and put in greased pans. Cover with a tea towel that has again been wrung out in hot water. Let rise until doubled. Bake at 375 degrees for 15 minutes and then reduce to 350 degrees for 35 minutes to finish baking. Remove from pans. Cool on a rack and brush with melted butter. Makes 8 delicious loaves.

When the children come home from school, they will rush in the door when they smell homemade bread, so serve warm with butter.

Mrs. Bernard Dannhoff, St. James

APPLE BREAD

1 cup sugar
1/2 cup shortening
2 eggs
1/4 tsp. salt
1 tsp. soda dissolved in 2 Tbsp. sour milk
2 cups flour
1 tsp. baking powder
1 cup raw apples (chopped or ground)
1 cup nuts
1 tsp. vanilla

Mix in the order given and put in a bread pan. Bake at 325 degrees for 1 hour.

Mrs. Marvin Showers, Jackson

APPLE LOAF

1/2 cup shortening
2/3 cup sugar
2 eggs
1 cup ground apples
1 tsp. baking powder
1/2 tsp. salt
1/4 cup nuts
2 cups flour

Put in a greased and floured No. 2 can. Fill can half full. Bake at 350 degrees for 1 hour.

Ginny McNab, Worthington B.P.W.

APRICOT BREAD

Soak for 30 minutes 1 cup dry apricots cut in 1/4 pieces.
Mix 1 cup sugar and 2 Tbsp. soft butter. Stir in 1 egg, 1/4 cup hot water and 1/2 cup orange juice.
Sift and stir in 2 cups flour, 2 tsp. baking powder, 1 tsp. salt, 1/4 tsp. soda and 1/2 cup nuts, cut up. Let stand for about 20 minutes. Bake in 5x10x3 loaf pan at 350 degrees for 55 to 65 minutes.

Hulda Erickson, Slayton

"Giving, whether it be your time, labor, affection, advice, gifts, whatever, is one of life's greatest pleasures."

BANANA BRAN BREAD

2 eggs
1 1/2 cups sugar
1/2 cup shortening or margarine
3 mashed bananas
1/2 cup buttermilk
Pinch of salt
1 tsp. soda in buttermilk
1 1/2 to 2 cups flour
1 cup bran
1 tsp. vanilla

Cream sugar and shortening. Add eggs, bananas and the rest of the ingredients. Pour into greased pan and bake in 350 degree oven for about 1 hour.

Marie Monger, Jasper
Oscar Iverson Unit 133

ANNA MAE'S BANANA BREAD

3 Tbsp. shortening
1 cup sugar
2 eggs
3 Tbsp. sour milk
1/2 tsp. soda
2 cups sifted flour
1 tsp. baking powder
1 cup ripe bananas

Cream shortening and sugar. Add eggs and beat well. Dissolve soda in milk and add remaining ingredients. Blend well.

Turn into wax paper lined 9x5x3 pan. Bake at 350 degrees about 1 hour.

Mrs. Dean Runge, Amboy
Jennings Unit 276

BANANA BREAD

1 3/4 cup flour
3 tsp. baking powder
1/2 tsp. salt
5 Tbsp. shortening
2/3 cup sugar
2 eggs
1 cup bananas,mashed (4)

Cream shortening, sugar and eggs. Sift flour,baking powder and salt. Add to egg mixture and stir. Add bananas and mix.Pour into greased bread pan. Bake at 350 degrees for 1½-2 hours.

Never fails!!!

Mrs. Melroy Milbrath
Dewey, Illinois +

BANANA BREAD

1/2 cup shortening
2 eggs, well beaten
1 cup sugar
1 tsp. baking powder
1 cup mashed bananas
1 tsp. soda dissolved in
4 Tbsp. milk
1/4 tsp. salt
1/4 tsp. vanilla
1 3/4 cup flour

Lillian Gilbertson
Lucan Unit 467

BANANA BREAD

1/2 cup butter or margarine
1/2 cup white sugar
1 egg
3/4 tsp. soda
1 tsp. baking powder
1 1/2 cups sifted flour
1/2 tsp. salt
3 large bananas (real ripe)
1/2 cup nuts

Cream butter and sugar until light and fluffy. Beat in egg and then blend in the sifted dry ingredients. Add mashed bananas and nuts. Pour into greased and floured pan.(8x4x2½) Bake 50-60 minutes at 350 degrees.

Mrs. Mary Brewington, Lakefield

BANANA BREAD

1 cup sugar
1/2 cup shortening
2 eggs
Pinch of salt
1 cup sour milk
1 tsp. soda
2 1/2 cups flour
2 bananas, mashed

Mix together.
Bake at 325 degrees for 60 minutes or until done. Makes two loaves.

Stacy Farmer, Pipestone
Junior Member, Michael-Boock Unit 6

BANANA BREAD

1 cup sugar
1/2 cup shortening
2 eggs
3 bananas, mashed
Pinch of salt
1/2 tsp. baking powder
1 3/4 cup flour

Mix in order given and bake at 350 degrees for 60-70 minutes.

Anna C. Evjen, Sherburn

BANANA BREAD

1 cup sugar
1/2 cup butter
2 eggs, well beaten
3/4 cup mashed bananas
1/2 cup buttermilk or sour milk
1/2 tsp. salt
1 tsp. soda
2 cups flour

Mix in order given and bake in 350 degree oven for 1 hour.

Tena Ailts, Rushmore, Legion Aux

BANANA BREAD

1/2 cup shortening
1 cup sugar
Add: 3 beaten eggs
3 mashed bananas
Add: 2 cups flour
1/2 tsp. soda
1/2 tsp. salt
Add: 1/2 cup chopped walnuts

Bake at 350 degrees for 45 minutes or more. Makes 2 loaves.

Slayton FHA

BANANA BREAD

3 medium bananas, mashed
1/2 cup shortening
1 cup sugar
2 eggs, beaten
2 cups flour
1 tsp. soda
Pinch of salt
Nuts, if desired

Cream shortening, sugar and eggs. Add mashed bananas and dry ingredients-don't over mix. Bake 40 minutes in 350° oven.

Mrs. Harry Egdorf, Jeffers
Elaine Bartholomaus, Rushmore Leg. Aux.
Alpha Senior Citizens

BANANA NUT BREAD

1 3/4 cup sifted flour
2 tsp. baking powder
1/4 tsp. soda
1/2 tsp. salt
1/2 cup chopped walnuts
2/3 cup brown sugar, packed
1/3 cup shortening
2 eggs, unbeaten
1 cup mashed ripe bananas

Sift together first 4 ingredients; add nuts and set aside. In mixing bowl thoroughly cream sugar and shortening. Add eggs and beat well. Stir in mashed bananas then flour-nut mixture, beat just until smooth. Pour into greased 9x5x3 loaf pan. Bake about 1 hour at 350 degrees. Turn out on rack to cool.

Kelly Tennes, Lismore Grade 5

BANANA NUT BREAD

1/2 cup butter
1 cup sugar
2 eggs
2 cups flour
1 tsp. soda
1/2 tsp. baking powder
3 bananas
1/2 cup nuts

Cream butter, sugar and eggs together. Add sifted dry ingredients together and mix well. Add bananas and nuts. Bake in a greased loaf pan at 350 degrees for 1 hour.

This bread freezes very well.

Ruth Finckh, Worthington
Worthwhile Study Club

MOIST BANANA BREAD

2 cups sugar
1 cup (2 sticks) butter or margarine
4 eggs, beaten
4 cups flour
1 tsp. salt
1 tsp. baking powder
2 tsp. soda
5 large or 6 medium size bananas
1 cup broken walnuts
1/2 cup maraschino cherries, cut in half

Cream butter and sugar. Beat eggs light and add to creamed mixture. Sift together three times flour, salt, baking powder and soda. Add to creamed mixture, a little at a time. Slice in a banana alternately with each addition of flour. Beat to make a well-blended dough. Stir in nuts and cherries.

Grease four small bread pans, lined with waxed paper. Divide dough evenly into four pans. Bake in preheated oven for 40 - 45 minutes at 350 degrees. Cool in pans, remove from waxed paper.

When cool, wrap each loaf in aluminum foil and store in a refrigerator.

Cherries are optional. A few dates, chopped, may also be added for flavor and texture.

Mr. and Mrs. Clarence Hill
Jasper *

BROWN BREAD

1 1/2 cup raisins
2 cups water
2 tbsp. melted shortening
1 cup sugar
1 egg
2 1/2 cup sifted flour
1 tsp. salt
2 tsp. baking soda

Simmer raisins in water 10 minutes. Set aside to cool.

Add shortening, sugar and egg. Stir in cooled raisins and water. Sift together flour, salt and baking soda. Then stir into liquid ingredients.

Line four (1 lb.) cans, around sides with waxed paper, filling each about 1/3 full of batter.

Bake at 325 degrees for about 1 hour. Cool 10 minutes and remove from can.

Mrs. Roland Blank, Milroy
Earl Christopherson Unit 274

BROWN NUT BREAD

1/2 cup brown sugar
3 Tbsp. molasses
3 Tbsp. shortening
1 egg
1 cup buttermilk or sour milk
1 tsp. soda
1 1/2 cup flour
1/2 cup nuts
1/2 tsp. salt
Raisins to suit.

Bettie Standerfor, Worthington
Calvin-Knuth Unit 5

BLITZ BUBBLE RING

2-3 oz. pkgs. cream cheese
2 pkgs. refrigerated biscuits (20)
1/2 cup sugar
1 tsp. ground cinnamon
3 Tbsp. butter or margarine
1/3 cup chopped pecans

Cut cream cheese into 20 pieces and roll into a ball. Roll each biscuit into about 3 inches in diameter. Combine cinnamon and sugar. Place one cheese ball and 1 tsp. cinnamon mixture in each biscuit. Pinch dough to seal. Pour melted butter into the bottom of a 5 cup ring mold. Sprinkle half the nuts and half the remaining cinnamon mixture into the mold. Place the rolls atop the mixture, seam side up. Repeat layers. Bake for 20 minutes at 375 degrees. Cool 5 minutes in pan and then invert onto serving plate.

Mr. and Mrs. Henry Wersal, Mankato *

CARROT BREAD

Mix together 1 cup white sugar and 3/4 cup oil. Add:

2 eggs, well beaten
1 1/2 cup flour
1 tsp. soda
1 tsp. cinnamon
1/4 tsp. salt
1 1/2 cups raw carrots, grated
1/4 cup chopped nuts

Bake in 5x9½x3 inch loaf pan for 1 hour at 350 degrees.

Mrs. Vernon School, Granada

CARROT LOAF

1 cup sugar, brown
3/4 cup salad oil
1 1/2 cups flour
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
1 cup raw carrots, grated
2 eggs
1/2 cup nuts
1/4 tsp. salt

Mix sugar and oil. Add dry ingredients, carrots and eggs, 1 at a time. Mix after each addition. Add nuts and thoroughly mix but do not overbeat. Bake at 350 degrees for 45 minutes.

Margaret Sommers
U. H. M. of North Redwood

MARASCHINO CHERRY NUT BREAD

Sift 1½ cups of flour with 1½ tsp. baking powder and ½ tsp. of salt.

Cream 2 beaten eggs and 1 cup sugar. Add juice from 8 oz. bottle of cherries and add to sifted dry ingredients. Fold in chopped cherries, 1 cup walnut meats and then pour in a loaf pan. Bake 45 minutes at 350 degrees.

Mrs. George Breening, Balaton, Thimble Club

CHERRY-NUT BREAD

Cream 1½ cups sugar and ½ cup shortening.
Combine 3 eggs, ¼ cup cherry juice and ½ cup milk. Add to the creamed mixture.
Add flour (2½ cups) and baking powder (2 tsp.) alternately.
Fold in ½ cup cherries, 1 tsp. vanilla and 1 cup chopped nuts
Bake 1 hour at 350 degrees.

Keith Oldre, Kenneth Luth. S.S.

CHERRY PECAN BREAD

3/4 cup sugar
1/2 cup butter
2 eggs
2 cups flour
1 tsp. soda
1 cup buttermilk
1 cup chopped pecans
1 jar maraschino cherries, drain
1 tsp. vanilla
½ tsp. salt

Cream sugar, butter and eggs until light and fluffy. Sift flour, soda and salt. Add to creamed mixture with milk. Beat til blended. Stir in nuts, cherries and vanilla. Pour into greased loaf pan and bake at 350 degrees for 50-60 minutes. Cool. Glaze with powdered sugar icing.

Mrs. Gary Fish, Winona

CRANBERRY BREAD

2 cups flour
½ tsp. soda
1 cup sugar
1/2 tsp. salt
1½ tsp. baking powder

Beat 1 egg until light. Add ½ cup orange juice and the rind, grated. Add 2 Tbsp. melted butter and 2 Tbsp. hot water.
Sift some of the flour mixture over the cranberries. Stir the rest of the dry ingredients together. Add the cranberries,1 cup chopped or cut-up, and 1 cup nut meats.Place in loaf pan that has been lined with foil and buttered. Bake at 350 degrees about 50 minutes. Let set over night before cutting.

Cheryl Becker
Northrop Unit 522

CRANBERRY BREAD

2 tsp. shortening
1 cup sugar
1 egg, beaten
1/4 cup orange juice
2 cups flour
1/2 tsp. salt
1 1/2 tsp. baking powder
1/2 cup cold water

Add 1/2 cup nuts, chopped and one cup cranberries, cut in half
Pour in pan, let stand 20 minutes.
Bake 1 hour at 350 degrees. Yields 1 loaf.

Mrs. Earl Parker, Okabena
Sievert-Peterson Unit 608

CRANBERRY WALNUT BREAD

2 cups flour
1 tsp. baking soda
1 tsp. salt
3/4 cup sugar
1 egg, slightly beaten
2/3 cup milk
1/4 cup margarine, melted
1 cup whole cranberry sauce
1 cup chopped walnuts

Sift flour, soda, salt and sugar. Add remaining ingredients to moisten. Pour in greased pan. Bake at 350 degrees for about 1 hour. Cool

Gladys Wilson, Westbrook
American Legion Auxiliary Unit 152

COLONIAL DATE BREAD

1½ cup dates, cut up
2 tsp. soda
2 tsp. butter
1 cup boiling water
2 cups flour
1 cup sugar
1/4 tsp. salt
1 egg
1 tsp. vanilla
3/4 cup walnuts, chopped

Combine dates, soda, and butter. Pour boiling water over Cool. Add flour, sugar, salt, egg and vanilla. Beat. Stir in nuts. Bake at 350 degrees for 50-60 minutes.

Mrs. Arnold Polzin, Jeffers
Odegaard-Quade Unit 401

DATE NUT BREAD

Boil 4 minutes and then cool the following:

2 cups boiling water
1 cup nuts
2 tsp. soda
1 cup dates

Cream 1/2 cup shortening, 1 cup brown sugar, 1cup white sugar, and 1 tsp. vanilla. Add 2 eggs, 4 cups flour and cooled mixture of dates. Bake in greased loaf pans for 1¼ - 1½ hours at 325 degrees.

Mrs. George Wolf, Jeffers
Odegaard-Quade Unit 401

DATE BREAD

1 cup dates, cut fine
1 cup hot water
1 tsp. soda

Let the above mixture cool and then mix the following:

1 egg
1 tsp. shortening
3/4 cup white sugar
1 tsp. vanilla
Pinch of salt

Add the date mixture. Then add 1½ cups of flour and ½ cup nutmeats. Bake one hour at 350 degrees or until tested done.

Mrs. Leonard Staeffler, Hardwick
American Legion Auxiliary Unit 478

DATE BREAD

7 oz. pkg. dates, cut up

Soak in 1 cup boiling water and 1 tsp. soda for 1 hour.

Cream ½ cup butter and 1½ cup brown sugar. Then add 2 eggs, beaten. Add date mixture and 1 cup nuts. Add 2½ cups flour. Fill juice can half full of mixture. Bake at 300 degrees for 1 hour.

Arlene Sorensen, Northrop
American Legion Auxiliary Unit 522

The most difficult meal for the average housewife to get is dinner out.

DATE ORANGE BREAD

1 cup sugar
½ cup shortening
Grated rind of 1 orange
1 egg, beaten
2/3 cup sour milk or buttermilk
2 cups flour
2 Tbsp. orange juice
1 tsp. soda
1 cup nutmeats
½ cup dates, soaked for a short time in hot water

Bake in a 300 degree oven. Afterwards one may top with a glaze of 1/2 sugar and the juice of an orange.

Mrs. Ellen Nelson, Balaton
Trinity Church Ladies Aid

DUMPLINGS

Sift together 2 cups flour, 3 tsp. baking powder and 1 t s p. salt. Cut in 1/4 cup shortening. Add to mixture 1 egg, slightly beaten, and 3/4 cup milk. Drop by spoonful into boiling liquid for 12 minutes. And cover. Don't remove cover....

Mrs. Robert Eilders, Ocheyedan, Iowa +

NEVER FAIL DUMPLINGS

1 egg, beaten
1/2 cup milk
2/3 tsp. salt
1 cup flour
3 tsp. baking powder
1 tsp. cornstarch

Blend all together. Drop by spoonful in boiling chicken broth or on top of stew. Cover lightly and cook 15 - 20 minutes. Do not lift the cover while cooking.

Margaret Sommers, U.H.M. of North Redwood

A truly happy marriage is one in which a woman gives the best years of her life to the man-who has made them the best.

FILLED CRACKERS

1/2 pkg. dates, cut up
1/2 cup sugar
Graham crackers
1/4 cup walnuts, chopped
1/2 cup water
1/2 pint cream, whipped

Mix together dates, nuts, sugar and water. Let them come to a bubbling boil and simmer five minutes. The mixture will be a little thin, but it thickens as it cools.

Store in refrigerator until supper time. Place about a half Tbsp. of filling between two graham crackers. Top with whipped cream.

Dale Ladies Aid, Windom

GARLIC TOAST

Dice the cloves of 1 garlic bulb into 1/2 pound of butter or margarine. Let stand overnight at room temperature. Slice one long loaf French bread into 1/2 inch thick slices. Spread both sides of each slice with the garlic butter, removing the cloves as you spread. Place buttered bread on cookie sheet and heat for 30 minutes at 325 degrees, until crispy and dry. Makes a great snack!

Mrs. Dennis Stephens
Houghton, Michigan +

GINGERBREAD

1 cup brown sugar
1 cup sorghum
1 cup shortening (scant)
1 cup hot water
1 tsp. ginger
1 tsp. soda
1/4 tsp. salt
3 cups flour
1 egg, added last

Bake at 350 degrees until done. (9 x 13 pan)

Mrs. Ellen Nelson, Amboy
Jennings Unit 276

Did you know that . . .

when making doughnuts, if you will remove them from the hot lard and dip them quickly in boiling water it will prevent them from soaking up grease.

that to prevent bread from crumbling one should use a thin - bladed knife heated in hot water and then dried.

GRAHAM NUT BREAD

1 cup white flour
1 cup graham flour
1/2 tsp. salt
2 Tbsp. sugar
1/2 cup molasses
1 tsp. soda
1 cup sour milk
1/2 cup raisins
1/2 cup walnuts

Note that this recipe does not use eggs or shortening.

Add soda to sour milk. Combine the dry ingredients, then adding moist ingredients and nuts and raisins. Bake for an hour in a 375 degree oven, using one-pound bread loaf pan. Makes 1 loaf.

Dale Ladies Aid, Windom

HOBO BREAD

The evening before, soak 2 cups raisins with 3 tsp. soda in 2 1/2 cups boiling water. The next morning, combine 3/4 cup brown sugar, 1 cup white sugar, 1/2 tsp. salt, 4 Tbsp. oil and 2 eggs. Add 4 cups sifted flour and the raisin mixture. Bake at 350° for 1 hour in two loaf pans. Let stand 1 hour before removing from pans. (Test bread with toothpick for doneness.)

Mrs. Bill Leysen, Tracy

JOHNNIE CAKE

1 cup corn meal (yellow)
1 cup white flour
1/2 tsp. salt
1/2 cup sugar
1 tsp. soda
2 eggs
1 cup sour cream

Mix the usual way and bake in 9 x 9 pan for 25 minutes - 400 degree oven. Simple but very good.

Mrs. Harry Egdorf, Jeffers

Did you know that . . .

using 1/2 cup of thick sour cream instead of the usual shortening your bread does not get that sour look, smell or taste it so often does in the summer.

NO BEAT POPOVERS

"They popped so high, they reached the sky and won't be back till the 4th of July."

2 eggs
1 cup milk
1 cup flour
1/2 tsp. salt

Break eggs into bowl, add milk, flour and salt. Mix well, and disregard any lumps. Fill greased muffin pans 3/4 full. Put into oven, set control at 450 degrees - Turn on heat and bake 30 minutes. The secret of this recipe is to start with a cold oven- and do not peek.

Mr. and Mrs. Henry Wersal
Mankato *

ORANGE BREAD

1 3/4 cup flour plus 2 Tbsp.
1 1/4 cup white sugar
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 cup shortening
Rind of 1 orange, grated
Juice of orange plus water to make 1/2 cup liquid
1/2 - 2/3 cup eggs, unbeaten

Add all ingredients together and beat 5 minutes at low speed with electric mixer-be sure to use mixer.

Grease and flour bread loaf pan and bake 60 - 65 minutes in a 325 degree oven.

Mrs. Harry Egdorf, Jeffers

ORANGE CANDY BREAD

6 Tbsp. shortening
1 1/2 cups hot water
1 1/2 cups orange juice
6 cups flour
3 eggs
1 1/2 tsp. salt
2 1/4 cups sugar
3 tsp. baking powder
2 tsp. soda in 2 Tbsp. hot water
3 cups orange candy slices, diced
1 1/2 lbs. dates, cut up
1 1/2 cups nuts

Cream sugar and shortening well and add beaten eggs and the liquids. Sprinkle 1 cup flour over the orange bits, dates and the nuts. Add salt and baking powder to remaining flour. Add to the rest of the batter and mix well. Bake in several loaf pans about 1 hour in a 325 degree oven.

Mrs. Frank Green, Jackson

POPPY SEED BREAD

1 white cake mix
4 eggs
1/4 cup poppy seeds
1/2 cup cooking oil
1 cup hot water
1 pkg. coconut instant pudding

Beat 4 minutes and bake in waxed paper-lined bread pans for 30-40 minutes at 350 degrees.

Mrs. Verna Bruns, Wgtn., Calvin-Knuth Unit 5
Slayton F.H.A.

PUMPKIN BREAD

3 cups sugar
3 1/2 cups flour
2 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
1 tsp. allspice
1 tsp. nutmeg
1 tsp. cloves
1 tsp. salt
1 small can pumpkin
1 cup vegetable oil
2/3 cup water
4 eggs

Beat liquids. Mix all dry ingredients. Add together. Bake 2 large loaves for 1 hour at 350 degrees.

Mrs. Dan Riemersma
Des Moines, Iowa +

PUMPKIN BREAD

1 tsp. nutmeg
1 tsp. cinnamon
3 cups sugar
1 cup oil
4 eggs
1 1/2 tsp. salt

Mix well. Then add:

1 cup pumpkin
2/3 cup water
2 tsp. soda
3 cups flour

Mix well. Add together.

Grease and flour 3-1 lb. coffee cans, divided equally. Bake at 350 degrees for 1 hour. Remove from can right away after taking it out of the oven. Then cool. Very good!

Mrs. A. Mary Engelkes, Rushmore
American Legion Auxiliary

PUMPKIN BREAD

1 1/2 cups sugar
1/2 cup butter
2 eggs
1/3 cup water
1 tsp. soda
1/4 tsp. cloves
1/2 tsp. cinnamon
3/4 tsp. salt
1-2/3 cup flour
1/3 cup whole English Walnuts
1 cup cooked pumpkin, unseasoned

Mix this well with electric mixer on low speed. Put in one long greased and floured bread pan. Bake for 1 hour at 350°.

Mrs. Harry Egdorf, Jeffers

PUMPKIN BREAD

3 cups sugar
1 cup oil
4 eggs
2/3 cup water
2 cups pumpkin
1/2 tsp. salt
2 tsp. soda
3/4 tsp. cinnamon
3/4 tsp. nutmeg
3-1/2 cups flour
1/2 cup pecans, chopped

Beat eggs, add sugar, oil, water and pumpkin. Add dry ingredients and nuts. Bake in 4-1 pound coffee cans. Grease and fill cans half full. Bake 1 hour in 325 degree oven. This bread is very moist and it freezes well.

Mrs. Vernon Simms, Fairmont

PUMPKIN BREAD

1 2/3 cup flour
1 1/3 cup sugar
1/4 tsp. baking powder
1/4 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. salt
1 tsp. soda
1/3 cup butter or shortening
1/4 cup raisins
1/2 cup nuts, chopped
2 eggs
1/2 cup water
1 cup pumpkin

Bake 45 - 50 minutes at 350 degrees. Yields 1 loaf.

Mrs. Frank Voss, Avoca
Donald E. Ewy Unit 576

Politeness goes far, yet costs nothing.

PUMPKIN BREAD

4 eggs, beaten
1/2 tsp. baking powder
1 1/2 tsp. salt
1 tsp. cinnamon
2/3 cup water
3 1/2 cup flour
3 cups sugar
2 tsp. soda
1 tsp. nutmeg
1 tsp. cloves
1 cup Mazola oil
1-15 oz. can pumpkin

Mix the above ingredients together and bake in greased bread pan for one hour at 325 degrees. Fills 3 medium sized pans or 2 large ones.

If fresh pumpkin is used, substitute 2 cups mashed pumpkin in place of one can.

Mrs. Clarence Knutson, Slayton

PUMPKIN BREAD

1½ cups sugar
1 tsp. soda
1/4 tsp. baking powder
3/4 tsp. salt
1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 2/3 cups flour
1/2 cup salad oil
1/2 cup water
1 cup pumpkin
2 eggs
1 cup nuts (optional)

Mix with mixer on low speed only until the ingredients are well-blended. Add nuts. Bake in small bread pans that have been greased well. Bake for 1½ hours at 325 degrees or for 1 hour at 350 degrees.

Pat Dupont, Tracy, Tracy Mrs. Jaycees
Mrs. Ray Matheson, Fulda, Rural Progressive Club

RHUBARB NUT BREAD

1½ cups brown sugar
2/3 cup salad oil
1 egg
1 cup sour milk
1 tsp. salt
1 tsp. soda
1 tsp. vanilla
2½ cups flour
1½ cup diced rhubarb
½ cup nuts (optional)

Pour into 2 small loaf pans. Sprinkle with ½ cup sugar and 1 Tbsp. butter, melted. Bake at 350° for about 60 minutes.

Mrs. Robert Eilders, Ocheyedan, Iowa +
Mrs. John H. Roe, Pipestone, Michael-Boock Unit 6

THREE "C" BREAD

3 eggs, beaten)
1/2 cup oil) Mix well
1/2 cup milk)

2½ cups sifted flour
1 cup sugar
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
½ tsp. salt

Sift the above together and add to the first mixture. Then add the following:

2 cups shredded carrots
1/2 cup maraschino cherries
1/2 cup pecans, chopped
1 1/3 cups flaked coconut
1/2 cup raisins

Bake at 350 degrees for 45 - 50 minutes. Makes 4 loaves or cans.

Marge Silvernale, Jackson
Jackson Liberty Unit 130

APPLE "GEE WHIZ" COFFEE CAKE

2½ cups flour
2 cups brown sugar, packed
1/2 tsp. salt
2/3 cup butter
2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 cup buttermilk
2 eggs, well beaten
1 tart apple, diced
1/2 cup nuts, chopped

Combine flour, sugar, salt and shortening until crumbly. Reserve 1/2 cup of this mixture. To remaining crumbs add baking powder, soda, cinnamon and nutmeg. Blend in milk, eggs and apple. Turn into 2 greased 9 inch pans. Add nuts to reserved crumbs, and sprinkle over batter.

Bake 35 to 40 minutes at 350 degrees.

Mr. and Mrs. Dennis Schoneck, Amboy *

A truly happy marriage is one in which a woman gives the very best years of her life to the man - who has made them the best.

CINNAMON COFFEE CAKE

1 cup shortening
2 cups sugar
4 eggs
3 cups flour (sifted)
3 tsp. baking powder
1/2 tsp. salt
1/2 tsp. vanilla
1 cup milk

Cream shortening and sugar. Add eggs one at a time, beating well after each.

Sift flour, baking powder and salt together. Add alternately with the milk.

Beat well. Mix 1 Tbsp. cinnamon with 4 Tbsp. sugar.

Grease angel food tin well and coat with cinnamon and sugar mixture-just shake around. Add batter in three parts, shaking in sugar mixture on top of each.

Bake 1 hour and 10 minutes at 350 degrees.

Leave in pan 1/2 hour before taking out of the pan.

Mrs. Henry Appeldorn, Pipestone
Michael-Boock Unit 6

COFFEE CAKE

1 pkg. yellow cake mix
1 pkg. vanilla instant pudding mix
3/4 cup salad oil
3/4 cup water
4 eggs
1 tsp. vanilla
1 tsp. butter flavoring

Grease angel food pan or bundt pan. Sprinkle with ¼ cup of chopped nuts.(I use sliced almonds)

Put all ingredients into large mixing bowl and beat 8 minutes at high speed. Then alternate batter filling in thirds in pan. Always sprinkle filling in between and on top.

FILLING

1/4 cup sugar
2 tsp. cinnamon
1/4 cup nuts

Bake cake at 350 degrees for 45-55 minutes. Cool cake in pan and then turn upside down and glaze.

GLAZE

1 cup powdered sugar
1 tsp. butter flavoring
1 tsp. vanilla

Add milk to glaze consistency and drizzle over the cake.

Mrs. Vern Rixe, Kenyon

COFFEE CAKE

1 stick butter or margarine
1 cup brown sugar
1/2 cup white sugar
2 cups flour

Mix the above ingredients into a crumbly mixture. Take out 1/2 cup for the topping.

Then add:

1 egg, slightly beaten
1 tsp. soda
1/2 tsp. salt
1 cup buttermilk

Pour into 9 x 13 pan. Sprinkle the 1/2 cup crumb mixture over the top of the coffee cake. Cut up 3 Heath candy bars and sprinkle over top before putting in the oven.

Bake at 375 degrees for 30 minutes.

Serve plain, or dressed up with whipped cream and maraschino cherries or ice cream.

Mrs. Alvin Comstock, Lakefield

COFFEE CAKE

1 cup shortening)
1 1/2 cup sugar) Cream
4 eggs)

Add 3 cups flour and 1 1/2 tsp. baking powder.

Spread in 10 x 15 pan. Put in half of mixture. Spread with cherry pie mix, flavored with almond flavoring. Then spoon other half of coffee cake dough on cherries.

Bake 35 minutes or longer at 350 degrees.

Shirley Briffett, Ivanhoe
Grodzicki Unit 194

COFFEE CAKE

1 cup sugar
4 eggs
1 cup cooking oil
2 cups flour
1 tsp. baking powder

Mix together the above ingredients and spread half of the mixture in a 9 x 13 pan. Spread 1 can of blueberry pie filling, or any other kind of pie filling, over this. Spread the remaining batter over pie filling. Sprinkle with sugar and cinnamon mixture. Bake 40 minutes at 350 degrees, and drizzle powdered sugar frosting over the coffee cake while still warm.

Mrs. Glen Schelhaas, Mankato +
Kari Oldre, Kenneth Lutheran S.S.
Edith Briggs, Slayton
Mrs. Ben Kadlec, Pipestone, Michael-Boock Unit 6

COFFEE CAKE

1/2 cup shortening
1/2 cup butter
1 1/2 cups sugar
4 eggs, separated
3 cups flour
1/2 tsp. salt
3 tsp. baking powder
1 cup milk

Sift flour, salt and baking powder together six times. Cream shortening, butter and sugar. Add alternately one egg yolk, ¼ of the sifted ingredients and 1/4 milk, mixing thoroughly after each addition until all is added. Fold in stiffly beaten egg whites. Grease angel food pan well - sprinkle with flour.

FILLING

1/2 cup white sugar (scant)
1 Tbsp. cocoa
1 tsp. cinnamon

Pour 1/2 of above batter in pan and sprinkle with 1/2 of the filling. Add remaining batter and sprinkle with rest of filling. Dot with butter. Bake 60 minutes at 375 degrees.

Mr. and Mrs. Philip Adam,
White Bear Lake *

OVERNIGHT CAKE

1 cup sugar
1/4 cup butter
1 egg
1 cup milk
2 cups sifted flour
2 tsp. baking powder
1/4 tsp. salt

Cream sugar and butter well. Add egg. Sift dry ingredients together. Add dry ingredients to creamed mixture alternately with milk. Pour batter into greased 9 x 9 inch pan. Refrigerate, if desired.

TOPPING

1/2 cup brown sugar
3 Tbsp. butter
1/2 tsp. cinnamon
1/2 cup nuts, chopped

Blend brown sugar, butter and cinnamon together. Add the nuts. Sprinkle topping over batter previous to baking in a pre-heated 375 degree oven for 35 minutes.

Olive Jones, Lake Crystal
Silver Grey Birthday Club

PRIZE COFFEE CAKE

3/4 cup sugar
1/4 cup soft shortening
1 egg
1/2 cup milk
1 1/2 cup flour
2 tsp. baking powder
1/2 tsp. salt

Heat oven to 375 degrees. Grease and flour a square 9 x 9 pan. Mix sugar, shortening and egg thoroughly. Stir in the milk. Measure flour by dip-level-pour method or by sifting. Blend dry ingredients, stir in. Sprinkle with desired topping. Bake 25 - 35 minutes.

Cinnamon Coffee Cake - Sprinkle top with mixture of 1/2 cup brown sugar, and 1 1/2 tsp. cinnamon.

Streusel-Filled Cake - Mix ½ cup brown sugar, 2 Tbsp. flour, 2 tsp. cinnamon, 2 Tbsp. butter, melted and 1/2 cup chopped nuts.

Pineapple Coffee Cake - Spread top with mixture of 2 Tbsp. butter, softened, 2 Tbsp. honey and 1/2 cup well drained crushed pineapple.

Betty Glaser, Luverne FHA
Mrs. Larry Jorgensen, Fulda +

TROPICAL COFFEE CAKE

1 1/2 cups flour
1 cup sugar
2 tsp. baking powder
1/2 tsp. salt
1-8 oz. carton pineapple yogurt
1/2 cup cooking oil
2 eggs
1 cup coconut
1/3 cup sugar
1 tsp. cinnamon

Preheat oven to 350 degrees. Grease 9 inch square pan.
Lightly spoon flour into cup to measure, level off.
In large bowl blend first seven ingredients. Beat for three minutes at medium speed. Pour into pan. In small bowl, combine remaining ingredients. Sprinkle on batter. Bake 35-40 minutes.

Mrs. Arnold Hakeneis, Fulda

QUICK COFFEE CAKE

2 cups bisquick
2 Tbsp. sugar
1 egg
2/3 cup water

Mix and pour in buttered 9 inch square pan.

TOPPING

1/2 cup oatmeal
1/2 cup brown sugar
1/4 cup margarine
Cinnamon

Crumb and put on top. Bake 20 - 25 minutes at 400 degrees.

Mrs. Dean Runge, Amboy
Jennings Unit 276

RHUBARB COFFEE CAKE

Cream the following:

1/2 cup margarine
2 eggs, beaten
1 1/2 cup brown sugar

Then add 1 cup sour milk alternately with 2 cups flour and 1 tsp. soda. Then fold in 1 3/4 cup rhubarb.

Top dough with 1/2 cup white sugar, 1 tsp. cinnamon and 1/2 cup nuts.

Bake at 350 degrees for 40 minutes.

Shirley Briffett, Ivanhoe
Grodzicki Unit 194

SOUR CREAM COFFEE CAKE

1/2 cup butter
1 cup sugar
2 beaten eggs

Cream the above together and then add:

2 cups flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt

Blend alternately with 1 cup commercial sour cream. Spread ½ batter in 9 x 13 pan. Sprinkle 3/4 of topping over batter. Spread remaining batter over this again and add remaining topping on top. Bake at 325 degrees for 40 minutes.

TOPPING

1 cup white sugar
1/3 cup brown sugar
1 tsp. vanilla
1 cup chopped nuts

Mrs. Val Yokiel, Wells
Troska Unit 210

BUTTERMILK PANCAKES

2 eggs
1 heaping cup flour (1¼ cup)
2 cups buttermilk
2 tsp. sugar
1 tsp. soda
1/4 tsp. salt

Beat eggs until thick and lemon colored. Add remaining ingredients and stir batter until well mixed. Bake on hot griddle.

Mrs. David Muller, Windom
Dale Ladies Aid

CORN PANCAKES

1 egg, beaten
3/4 cup milk
1 1/2 Tbsp. salad oil
1 cup cream-style corn
1 cup pancake mix
Shortening

Combine egg, milk, salad oil and corn. Stir in pancake mix, mixing only until it is all moistened. Bake as for regular pancakes turning only once. Makes 12 - 15 pancakes. Serve with sausage.

Mrs. Marvin Showers, Jackson

NEW YEAR'S PANCAKES

2 eggs
1 cup brown sugar
2 cups white flour
2 cups dark flour (rye graham)
1 tsp. soda , heaping
1 tsp. salt
2 Tbsp. dark syrup

Add enough buttermilk to make thin cake batter. Add 1/2 box anise seed. Fry pork sausage or hamburger. Put this in pan and pour pancake batter over. Fry.

Mrs. Fred Bruns, Worthington
Calvin Knuth Unit 5

POTATO PANCAKES

5 medium potatoes
2 eggs
1/2 cup milk
1/2 cup flour
1 tsp. baking powder
1/2 tsp. salt

Beat eggs well. Add the milk, flour, baking powder and salt. Mix well and add the potatoes, which have been grated. Fry over medium heat in a well greased skillet.

Mr. and Mrs. Isaac Davis, St. James *

CAKE DOUGHNUTS

8 cups sifted flour
8 tsp. baking powder
2 tsp. salt
1/2 cup margarine
1/2 tsp. nutmeg
1 tsp. cinnamon
1/4 tsp. mace
1 tsp. vanilla
2 cups sugar
4 eggs, beaten
2 cups milk

Sift flour, baking powder and salt together.

Blend margarine, and spices in a large bowl. Add gradually the sugar and cream until fluffy. Beat eggs until thick and add to the sugar mixture, blending. Add flour and mix alternately with milk in at least three additions.

Mr. and Mrs. Dennis Schoneck, Amboy *

CHOCOLATE DOUGHNUTS

1 cup sugar
3 Tbsp. melted lard
1 tsp. salt
1/2 tsp. ginger
2 sq. unsweetened chocolate
2 eggs
1 cup sour milk
1 tsp. soda
Flour to handle

Mix first five ingredients. Add eggs and mix well. Add rest of the ingredients. (Substitute 4 Tbsp. cocoa and ½ Tbsp. of fat for each square chocolate.)

Slayton FHA

DROP DOUGHNUT HOLES

1/2 cup milk
1/2 cup sugar
1 1/2 cup flour
1 egg, separated
1/3 tsp. salt
1/3 tsp. nutmeg
2 tsp. baking powder
2 Tbsp. melted butter

Beat yolk, add milk, melted butter and sifted dry ingredients. Mix well until smooth. Fold in beaten egg white and drop by teaspoon into hot fat. Fry at temperature of 365 degrees 3-4 minutes. Makes 3 dozen balls.

Mrs. George Wolf, Jeffers Unit 401

He who has never made a mistake is one who never does anything.

DOUGHNUT HOLES

Beat 1 egg. Add 1/2 cup milk and 1 tsp. vanilla. Then add and stir in 1 1/2 cup flour, 2 tsp. baking powder, 1/3 cup sugar, and 1/4 tsp. salt.

DO NOT BEAT-Stir by hand.

Stir in 1 Tbsp. butter or oil. Drop in hot fat (or oil) at 350 degrees, from teaspoon for 3 - 5 minutes. Drain and roll in cinnamon-sugar mixture.

Dale Scheffler, Lismore Grade 5

MUFFIN CUP DOUGHNUTS

Cream 5 Tbsp. butter with 1/2 cup sugar. Beat until light. Add 1 egg. Beat well. Sift 1 1/2 cups flour, 2 1/2 tsp. baking powder, 1/4 tsp. salt and 1/4 tsp. nutmeg. Add to butter mixture alternately with 1/2 cup milk, beginning and ending with dry ingredients. Stir just enough to blend. Place spoonful into a well greased muffin cup. Then spread on 1 tsp. jam, top with a - nother spoonful of batter. Have the muffin cup half full. Put melted butter on top and sprinkle with cinnamon and sugar. Makes 12 muffins. Bake 25 minutes at 350 degrees.

Mrs. Jerry Weibel, Worthington
Calvin Knuth Unit 5

DOUGHNUTS

2 Tbsp. fat
3/4 cup sugar
2 eggs, well beaten
3/4 cup milk

3 1/2 cup flour
1 tsp. salt
5 tsp. baking powder
or 1 1/4 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg

Cream fat and sugar. Add eggs. Beat well. Add milk. Add flour, salt, baking powder and spices. Then roll out on lightly floured board. Cut 3/4 inch thick. Stand 15 minutes. Fry in deep fat until brown. Turn once.

Renee Karls, Oswego, Illinois
Junior Member, Michael-Boock Unit 6

APPLE MUFFINS

2 cups flour
1/2 cup sugar
3 Tbsp. baking powder
1/4 tsp. salt
1 cup chopped apple
1 egg, beaten
1 cup milk
3 Tbsp. butter, melted

Sift dry ingredients together. Add apples and mix. Add combined liquid ingredients - mixing just enough to moisten. Pour into buttered muffin pans, filling 2/3 full.

Sprinkle with the following crunch:
1/3 cup brown sugar
1/3 cup nutmeats, chopped
1/2 tsp. cinnamon

Bake at 400 degrees for 15 minutes.

Mrs. Hub Sandmann, Slayton
Slayton FHA
Mrs. Clara Kellen, Lismore

6-WEEK BRAN MUFFINS

4 cups Kelloggs All-Bran
2 cups 100% Bran
2 cups boiling water
1 qt. buttermilk
5 cups flour
5 tsp. soda
3 cups sugar
1 cup shortening
(lard and oil work)
4 eggs
1 tsp. salt

Pour water over cereals. Add buttermilk. In another bowl, cream sugar and shortening. Add eggs, one at a time. Sift flour with soda. Add everything together and stir only to dampen good. Do not over stir.

Bake about 20 minutes at 400 degrees.

Mrs. Jerry Weibel, Worthington, Calvin-Knuth Unit 5
Marjorie Challgren, Kiester Legion Aux.
Mildred Witle, Pipestone, Eden Jolly Union Club
Mrs. Fred Bruns, Worthington, Calvin-Knuth Unit 5

OATMEAL MUFFINS

2/3 cup uncooked oatmeal
1 1/2 cup flour
1 egg
1 cup milk, scalded
1/2 tsp. salt
4 tsp. baking powder
2 Tbsp. butter, melted
3 Tbsp. sugar

Pour hot milk over oatmeal and let stand for 5 minutes. Add sugar, salt and butter. Sift flour and baking powder. Mix all thoroughly and add well beaten egg. Bake in muffin tins.

Mrs. Marvin Showers, Jackson

Cakes and Frostings

FOREVER WEDDING CAKE

1 rounded cup of true love
1 heaping cup of perfect trust and confidence
A pinch of unselfness
A sprinkle of interest in all that he does
Mix all ingredients with a pint of sympathy
Flavor with a bright fireside and a loving kiss
Bake well all your life.

APPLE CAKE

Cream 1/2 cup butter with 2 cups sugar. Add 2 eggs and beat well. Stir in 4 cups unpeeled sliced apples and 1 cup nuts, chopped. Add these combined dry ingredients - 2 cups flour, 1 tsp. of cinnamon, 1 1/2 tsp. soda and 1/2 tsp. salt. Put batter in 9 x13 pan.

Combine 1 scant cup brown sugar, 1/4 cup butter and 2 Tbsp. flour. Sprinkle on top of batter. Bake at 325 degrees for 50 minutes. Serve with whipped cream.

Miss Pat Mormann, Teacher, Lismore Grade 5
Lillian Brown, Worthington, Calvin-Knuth Unit 5

APPLE CAKE

1 cup sugar
1/2 cup butter
2 eggs
1/2 cup coffee
1/2 tsp. nutmeg
1/2 tsp. cloves
1 tsp. cinnamon
1/2 tsp. soda
1 1/2 cup flour
1/2 cup raisins
1 cup apples, chopped
1/2 cup nutmeats

Top with sugar and cinnamon before baking. Bake 25-30 minutes at 350 degrees.

David Severtson, Kenneth Lutheran S S

APPLESAUCE CAKE

1 1/2 cup sugar
1/2 cup shortening
1 cup cold coffee
1 tsp. soda dissolved in coffee
2 eggs
2 1/2 cups flour
1 tsp. baking powder
1 1/2 tsp. cinnamon
1 tsp. cloves
1/2 cup nuts or raisins
1 cup applesauce

Cream shortening and sugar. Add eggs and beat well. Add the flour that has been sifted with baking powder and spices alternately with coffee. Add the raisins or nuts and applesauce. Beat well and pour into greased 9 x 13 pan. Bake at 350 degrees about 40 minutes.

Mrs. Albin Yearous, Balaton, Thimble Club

APPLESAUCE CAKE

1 cup shortening
3 cups sugar
4 eggs
2 cups unsweetened applesauce
3 1/2 cups flour
1 tsp. cloves
1/2 tsp. salt
2 tsp. baking powder
1 tsp. soda
1 1/2 tsp. cinnamon

Mix and put into 9 x 13 pan. Bake about 30 minutes at 350°.

Slayton FHA

APPLESAUCE CAKE

3 cups sweetened apple sauce
2 tsp. soda
2 cups sugar
1 cup butter or margarine
4 cups flour
2 tsp. cinnamon
2 tsp. cloves
2 tsp. nutmeg
1/2 tsp. salt
1 cup walnuts
1 lb. raisins, seedless
1 bottle maraschino cherries

Bake at 350 degrees for 1/2 hour and then at 275 degrees for 1 1/2 hours.

Use large cake pan 11 x 15.

Candied cherries can be used.

This cake keeps very well.

Pipestone, Minnesota

APPLESAUCE CAKE

1 egg
1 cup sugar, brown or white
1/2 cup shortening
1 tsp. vanilla
1 1/2 cups sweetened applesauce
1/4 cup hot water
2 tsp. soda
1 tsp. cinnamon
1/2 tsp. cloves
2 tsp. cocoa
2 cups flour
3/4 cup raisins or dates
3/4 cup nutmeats

Mix all the ingredients together-add the soda in water last. Bake in 340 degree oven for 40 minutes.

TOPPING

1/3 cup brown sugar
1/3 cup coconut
1/4 cup butter

Cream together the butter and sugar-then add the coconut.Put over cake and return to oven just long enough to melt sugar and lightly brown coconut.

Mrs. Jean Johnson, Bigelow, Wgtn.,BPW

APPLESAUCE CAKE

1 cup white sugar
1/2 cup butter
1 egg
1 cup raisins
1 1/2 cup sweet applesauce
1/2 cup nuts
2 cups flour
2 tsp. soda
1 tsp. cinnamon
1/4 tsp. allspice
1/2 tsp. vanilla

Mix the ingredients in the order given. Bake in 350 degree oven for 30 - 40 minutes.

Mrs. Harm Heidebrink Sr., Rushmore Leg. Aux.

Did you know that . . .

to prevent fresh cake or bread from crumbling one should use a thin-bladed knife heated in hot water and then dried.

you can use a cookie cutter to help decorate your cake just by pressing the cutter lightly on the frosting and then tracing it with the tinted icing from the pastry tube.

OLD FASHIONED APPLESAUCE CAKE

2/3 cup soft shortening
1 1/4 cups granulated sugar
1 cup brown sugar, packed
3 eggs
1 3/4 cup unsweetened applesauce
1/2 cup water
3 cups sifted flour
1/3 tsp. baking powder
1 3/4 tsp. soda
1 1/4 tsp. cinnamon
1/2 tsp. cloves
3/4 tsp. allspice
1/4 tsp. nutmeg
1 3/4 tsp. salt
1 1/2 cups walnuts, broken
1 1/2 cups dates or raisins

Cream shortening, sugar and eggs. Add applesauce, mix well. Stir sifted dry ingredients into mixture alternately with water. Blend fruit and nuts into batter. (Grind dates and raisins if you desire.) Pour into greased and floured 9 x 13 pan. Bake in 350° oven for 55 to 60 minutes. Cool in pan. Frost with a caramel frosting.

Mrs. Marlo O. Johnson, St. James
American Legion Auxiliary Unit 33

APPLE PIE CAKE

2/3 cup sugar
1/2 cup flour
1 tsp. baking powder
1/4 tsp. salt
1 egg
No shortening

Mix well and add 2 cups apples, sliced. Sprinkle nuts and sugar on top. Pour into a pie tin and bake at 350 degrees for 35 to 40 minutes.

Clara Klingbeil, Slayton

APPLETIME CAKE

1 cup sugar
1/4 cup butter or margarine
2 Tbsp. hot water
1 tsp. vanilla
1 egg
1/2 tsp. soda
1 cup unsifted flour
1/2 tsp. salt
2 1/2 cups diced apples
1/2 cup nutmeats

Mix in order given and bake in a 350 degree oven 40-50 minutes. Makes a 9 inch square cake.

Mrs. Ed Evans, Lake Crystal

True wisdom lies in gathering the precious things out of each day as it goes by. . .

APPLE CAKE

1 cup sugar
1/2 cup shortening
1 egg
1/2 cup warm coffee
1 tsp. vanilla
1 1/2 cups flour
1/2 tsp. soda
1 tsp. baking powder
1/2 tsp. cinnamon
2 cups raw apples, peeled

Mix together in order given. Then take 1/2 cup brown sugar 1/2 tsp. cinnamon and 1/2 cup nutmeats and sprinkle over cake. Bake 30 minutes at 350 degrees.

Cindy Pick, Slayton FHA

RAW APPLE CAKE

1 cup brown sugar
1 cup white sugar
1 cup butter
2 eggs
1 cup cold coffee in which
1 tsp. soda is dissolved
1/2 tsp. salt
3 cups flour
1 tsp. cinnamon
1 tsp. cloves
1/2 tsp. nutmeg
2 cups apples, chopped
1/2 cup nuts, chopped

Bake in a slow oven (325°) for about 1 hour.

Mrs. Larry Jorgensen, Fulda +

RAW APPLE CAKE

1 cup white sugar
1/2 cup brown sugar
1/2 cup shortening
2 eggs, beaten
2 1/2 cups flour
1 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 tsp. lemon rind or flavoring
2 cups raw apples, diced

Mix and spread in a large pan. Top with the following:

1/2 cup nuts, chopped
1/2 cup brown sugar

Mix and sprinkle on top of batter. Bake. Serve with whipped cream. This cake stays moist several days.

Frieda Rankin, Jeffers
Odegaard-Quade Unit 401

You can "take the day off", but you can't put it back!

RAW APPLE CAKE

1 cup sugar
1/2 cup shortening, part butter
1 egg, beaten
1 2/3 cup flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. cinnamon
1/4 tsp. salt
1/2 cup warm coffee
2 cups raw apples, diced

Mix in order given. Sprinkle with 1/2 cup brown sugar, ½tsp. cinnamon and 1/2 cup chopped nuts.

Put into a 9 x 13 pan. Bake at 350 degrees for 30 minutes.

Slayton FHA

APPLE CAKE

1 cup sugar
1 cup shortening
1 egg
1 1/2 cups flour
1/2 tsp. soda
1/2 cup warm coffee
2 cups raw apples, diced

TOPPING

Cream sugar and shortening. Add eggs and dry ingredients alternately with the coffee. Pour into a cake pan. Top with the following:

1/2 cup brown sugar
1/2 cup nuts, chopped
Cinnamon

Mix together and sprinkle over cake. Bake at 350°for about 1 hour.

Lismore American Legion Auxiliary

BANANA CAKE

3 bananas, mashed
2 cups flour
1/2 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt
1/2 cup margarine
1 1/2 cups sugar
2 eggs, unbeaten
1 tsp. vanilla
1/4 cup buttermilk
1/2 cup nuts, chopped

Mix all ingredients together. Beat hard until fluffy. Pour into cake pan and bake at 325 degrees for 30 minutes or until the cake is done.

Mrs. Frank Green, Jackson

BANANA CAKE

1/2 cup brown sugar
1/2 cup white sugar
1/2 cup shortening
2 eggs
1/2 cup milk
1 tsp. soda
1/2 tsp. baking powder
1/4 tsp. salt
2 cups flour
1 cup mashed banana

Cream sugar, shortening and eggs. Add banana. Add remaining dry ingredients alternately with milk. Beat 4 minutes. Bake in 350 degree oven until cake shrinks from pan.

FROSTING

2 1/2 cup powdered sugar
1 egg

Beat with mixer in small bowl. Add boiled syrup made up of 4 Tbsp. sugar and 2 Tbsp. water. Add 1/2 cup margarine or butter. Beat at high speed until fluffy. Add 1 tsp. vanilla.

Mrs. Carl E. Webb, Amery, Wisconsin
Mrs. Daryl Bruns, Wgtn., Calvin-Knuth Unit 5

BANANA CAKE

2 1/2 cups sifted cake flour
1 2/3 cup sugar
1 1/4 tsp. baking powder
1 1/4 tsp. soda
1 tsp. salt

Sift the above ingredients into a bowl. Add:

2/3 cup shortening (half butter)
1/3 cup buttermilk
1 1/4 cup mashed bananas (3)

Beat vigorously with mixer and add another 1/3 cup butter - milk. Fold in 2/3 cup chopped nuts and 1/2 cup unbeaten eggs. Bake in 9 x 13 pan for 45 minutes at 350 degrees.

Mrs. Loren Veen, Holland, St. James Lutheran Church

BANANA CAKE

1 1/2 cups sugar
1/2 cup shortening
2 eggs
1/2 cup sour milk
Vanilla
2 cups sifted cake flour
1 tsp. soda
1/2 tsp. salt
1 cup mashed bananas

Bake at 350 degrees.

Margaret Gruis, Holland
American Legion Unit 534

BEER CAKE

2/3 cup shortening
2 cups white sugar
2 eggs
1 tsp. salt
1 tsp. vanilla
2 sq. bitter chocolate, melted
3 cups flour, sifted
2 tsp. soda
1 cup beer, without foam
3/4 cup buttermilk
1/4 cup cherry juice
8 oz. bottle cherries, cut up
1/2 - 3/4 cup nutmeats

Mix in order given and bake at 350 degrees for about 45 minutes. This is a very large cake and also very good.

FROSTING

5 Tbsp. flour
1 cup milk

Cook until thick and cool. Beat up mixture. Add the cooked mixture to 1 cup sugar, 1 cup butter and 1 tsp. vanilla. Beat.

Lismore Grade School

BONNIE BUTTER CAKE

2/3 cup soft butter
1 3/4 cups sugar
2 eggs (1/3 to 1/2 cup)
1 1/2 tsp. vanilla
3 cups cake flour
or 2 3/4 cups regular flour
2 1/2 tsp. baking powder
1 tsp. salt
1 1/4 cups milk

Cream butter, sugar and eggs. Add vanilla and beat until it is light and fluffy. Beat 5 minutes at high speed on mixer. Blend flour, baking powder and salt. Mix in alternately with milk. Use low speed on mixer. Pour into prepared pans. Bake layers 30-40 minutes, oblong 45-50 minutes at 350 degrees. Cool and frost.

Mrs. Larry Jorgensen, Fulda +

BLACK MAGIC CAKE

1/4 lb. (1 stick) margarine
1 cup sugar
4 eggs
1 cup sifted flour
1 tsp. baking powder
1 tsp. vanilla
1-1 lb. can chocolate syrup
3/4 cup walnuts

Combine the above ingredients and pour batter into greased pan. (9 x 13) Bake 30 minutes at 350 degrees.

Mrs. Gilbert Carlson, Lake Wilson

BLACK MIDNIGHT CAKE

2/3 cup soft shortening
1 2/3 cup sugar
3 eggs (1/2 to 2/3 cup)
2 1/4 cups cake flour
2/3 cup cocoa
1/4 tsp. baking powder
1 1/4 tsp. soda
1 tsp. salt
1 1/3 cups water
1 tsp. vanilla

Cream shortening, sugar and eggs until fluffy. Beat 5 minutes on high speed. Blend flour, cocoa, baking powder, soda and salt. Add alternately with water and vanilla. Use low speed on mixer. Pour into pans. Bake layers about 35 minutes, oblong 40-45 minutes at 350 degrees. Cool.

When one makes this cake in layers, you may split each layer crosswise into two layers. Spread sweetened whipped cream (1½ to 2 cups) between layers. Frost the top and sides with a fudge frosting. Cake will keep in refrigerator 2 to 3 days.

Mrs. Larry Jorgensen, Fulda +

CHOCOLATE CAKE

1 1/2 cups sugar
1/2 cup shortening
1/2 cup cocoa
2 eggs, well beaten
2 tsp. soda dissolved in
1/2 cup milk
2 cups flour
Vanilla

Combine the above ingredients and lastly add 1 cup boiling water. Batter will be thin. Bake 40 - 45 minutes at 350°.

Mr. and Mrs. Dennis Schoneck, Amboy *

CHOCOLATE CAKE

1/2 cup lard
2 cups sugar
2 eggs
1 tsp. vanilla
Pinch of salt
1/2 cup cocoa dissolved in
1/2 cup boiling water
2 1/2 cups flour
1 tsp. soda dissolved in
1 cup sour milk

Bake 40 minutes at 350 degrees.

Sharon Lange, Goodhue

CHOCOLATE CAKE

2 sticks of butter
1 cup water
4 Tbsp. cocoa

Put the above ingredients in a sauce pan and bring to boil. Cool slightly and pour over
2 cups sugar
2 cups flour

After the above ingredients are well blended add:
2 eggs
1 scant tsp. cinnamon
1 tsp. soda
1/2 cup buttermilk
1 tsp. vanilla

Stir until smooth and pour into a greased and floured shallow baking pan.
Bake at 400 degrees for 20 - 25 minutes.

Sara Anderson, Bigelow American Legion Auxiliary Unit 496

CHOCOLATE CAKE

2 cups sugar
1/2 cup shortening
2 eggs
1 cup cultured sour cream
2 cups flour
1/2 cup cocoa
1 tsp. soda
1 tsp. salt
1 cup boiling water
1 tsp. vanilla

Mix the ingredients in order given. Add the boiling water last. Bake 30 minutes at 350 degrees.

Lamberton FHA

CHOCOLATE CAKE

1 1/2 sq. chocolate, melted with
3 Tbsp. butter (be sure to use butter)

Cool a little and add 1 egg. Beat.
Sift together:
1 1/2 cup cake flour
1 cup sugar
1 tsp. soda
Add alternately with 1 cup milk and 1 tsp. vanilla. Bake at 350 degrees for 30 to 35 minutes. The batter will be very thick.

Cecil Smith, Slayton

CHOCOLATE CAKE

1 3/4 cups sugar
2/3 cup shortening
2 eggs
1 tsp. vanilla
2 1/2 cups sifted cake flour
1 1/2 tsp. baking soda
1/2 tsp. salt
1 cup buttermilk
1/2 cup cocoa
1/2 cup boiling water

Cream sugar, shortening together until light and fluffy. Add eggs and vanilla.

Sift together the flour, baking soda and salt; add these ingredients alternately with the buttermilk.

Make a heavy smooth paste with the cocoa and boiling water. Cool slightly. Add and blend well.

Pour into pan and bake about 40 minutes at 350 degrees.

Mr. and Mrs. Wm. P. Farmer, Pipestone *
Michael-Boock Unit 6

CHOCOLATE CAKE

1 cup sugar
1/2 cup lard
1 tsp. salt
1 egg
2 cups flour
1 tsp. soda
3 Tbsp. cocoa

Mix the above ingredients together and add 1 cup hot water. This cake will be runny. Bake 20 minutes. Nuts may be added.

Mrs. Ida Kletscher, Vesta
Harvey E. Gladitsch Unit 306

CHOCOLATE CAKE

1 stick margarine
2 sq. chocolate

Melt the two above ingredients.

Put 2 eggs in a cup and fill with milk, then add 1 more cup of milk, 2 cups sugar, 1 tsp. vanilla, 2 cups flour and 2 tsp. soda.

Mix all together and beat well.

Bake 30 minutes at 350 degrees.

FROSTING

1/4 cup butter
1 cup sugar
1/4 cup milk

Bring to a boil. Remove from heat and add 1/2 package of chocolate chips. (large size)

Barbara Schmidt, Westbrook
Rosehill Sunshine 4-H

BIG CHOCOLATE CAKE

2 cups sugar
1 cup margarine
2 eggs
1 cup buttermilk
1/2 cup cocoa
2 1/2 cups flour
2 tsp. soda
2 tsp. vanilla
1 cup boiling water

Mix the above ingredients together. Bake 30 minutes at 350°

Slayton FHA

DATE CHOCOLATE CHIP CAKE

1 cup dates, chopped
1 1/2 cups boiling water
1 tsp. baking soda
1 cup brown sugar
1/2 cup shortening
2 eggs
1-1/2 cups flour
1/4 tsp. salt
3/4 tsp. baking soda
1 tsp. vanilla
1/2 tsp. cinnamon
1/2 tsp. nutmeg

Add dates to boiling water. Let stand 5 minutes. Cream the soda, brown sugar and shortening. Add eggs and mix well. Add the remaining dry ingredients and vanilla. Mix in well. Gradually beat in liquid from dates. Stir in dates. Pour into a greased 9 x 13 pan. Sprinkle on topping. Bake at 350 degrees for about 35 minutes. Flavor enhanced after day or two.

1 cup chocolate chips
1/2 cup sugar
1/2 cup chopped nuts
1/4 tsp. cinnamon
1/4 tsp. nutmeg

Combine the above ingredients and sprinkle over the cake.

Ala Sorensen, Lake Crystal
Silver Grey Birthday Club

ONE EGG CHOCOLATE CAKE

Pour 1/2 cup boiling water over 2 sq. chocolate to melt.Cool

1 cup sugar
1 cup flour
1/2 tsp. soda
1/4 tsp. baking powder
1/2 tsp. salt

Sift the above ingredients together and add to the chocolate mixture. Add 1/4 cup shortening. Beat at medium speed on mixer for one minute. Add 1/4 cup buttermilk, 1/2 tsp. vanilla and one egg. Beat 1 minute more. Bake at 350 degrees for 35-40 minutes in a 9 x 9 pan.

Mrs. John Klassen, Windom

OUT OF THIS WORLD CHOCOLATE CAKE

4 Tbsp. cocoa
1/2 cup margarine
1 cup water
1/2 cup salad oil

Bring the above ingredients to a rapid boil. Remove from heat and sift in immediately : 2 cups sugar
2 cups flour

Beat 2 eggs slightly and stir in a little of the hot mixture. Then add remaining hot mixture and 1/2 cup sour milk, 1 tsp. soda and 1 tsp. vanilla.

This cake gets more moist every day.

Mrs. Wayne Jansen, Turtle Lake, Wisconsin +

RED DEVILS FOOD CAKE

3 cups sugar
1 cup shortening
Pinch of salt
2 tsp. vanilla
6 Tbsp. cocoa, heaping
4 eggs
2 cups water, cold
4 cups flour
2 tsp. soda in
2 Tbsp. warm water

Cream sugar and shortening well. Add eggs and beat. Sift the flour, salt and cocoa. Add vanilla with water and mix flour and water a little at a time, beating after each addition. Lastly of all, add the soda and water.

Grease and flour pan.

Bake 1 hour at 350 degrees.

Mrs. Robert Eilders, Cheyedan, Iowa +

SOUR CREAM CHOCOLATE CAKE

2 1/2 cups flour
2 cups sugar
2 tsp. soda
1 tsp. salt
6 Tbsp. cocoa
3 eggs, well beaten
2 cups sour cream
1 Tbsp. vanilla

Mix the above ingredients and put in a 9 x 13 cake pan. Bake at 350 degrees for about 30 minutes.

Slayton FHA

TWO LAYER CHOCOLATE CAKE

1 1/2 cups sugar
1/2 cup margarine
2 eggs
2 pkgs. pre-melted unsweetened choco bake
1 1/4 cup sour milk
2 cups flour
1 tsp. soda
1 tsp. salt
1 tsp. vanilla

Cream sugar, margarine, choco bake and eggs together. Mix together the flour, soda and salt.

Alternate flour mixture with sour milk. Add vanilla. Pour into two layer pans. Bake at 350 degrees for 25 - 30 minutes.

FROSTING

1 cup sugar
6 Tbsp. water

Boil the two above ingredients while beating 2 egg whites to a stiff foam. Add 1/4 tsp. cream of tartar to egg whites. Add the hot sugar syrup mixture to beaten egg whites and continue to beat until very stiff. Frost cake.

This frosting will stand three days before cracking.

Mrs. Roger Gilliland, Pipestone
Sorosis Club

CARROT CAKE

4 eggs, well beaten
2 cups sugar
1 1/2 cups salad oil
2 cups flour
2 tsp. cinnamon
2 tsp. soda
1/4 tsp. cloves
1/4 tsp. nutmeg
1/2 tsp. salt
3 cups carrots, finely grated

Beat eggs well. Add sugar and beat to blend. Sift together dry ingredients. Add dry ingredients with salad oil. Fold in the carrots.

Bake at 350 degrees for 50 - 60 minutes.

FROSTING

1-3 oz. pkg. cream cheese
2 cups powdered sugar
1/4 cup margarine or butter
1 tsp. vanilla
1/2 cup coconut
1/2 cup nuts

Blend all ingredients together. Spread on cake. This is a very moist cake and it keeps well.

Mrs. Alton G. Claussen, Pipestone
Michael-Boock Unit 6

Mrs. Richard Olsen, Tyler
Shelburne Birthday Club

CARROT CAKE

2 cups flour
3 tsp. soda
3 tsp. cinnamon
1/2 tsp. salt
4 eggs
2 cups sugar
3 cups carrots, grated
1 1/4 cup oil

Beat eggs. Add sugar, oil, flour, soda, cinnamon, salt and carrots.

Bake at 350 degrees for 35 minutes.

FROSTING

1/8 lb. butter
3 oz. cream cheese
2 7/8 cup powdered sugar
1 tsp. vanilla

Mrs. Leslie Voss, Worthington +

CARROT CAKE

2 cups grated raw carrots
1 1/4 cup salad oil
2 cups sugar
4 eggs
3 cups all-purpose flour
3 tsp. baking powder
2 tsp. cinnamon
2 tsp. baking soda
1/2 tsp. salt
1 cup walnuts, chopped

Beat together oil, sugar and eggs. Add dry ingredients that have been sifted together, add carrots and nuts. Place in an ungreased tube pan and bake at 350 degrees for 1-1/2 hours. This can also be baked in a loaf pan.

FROSTING

1/2 cup butter or margarine)
1-8 oz. pkg. cream cheese) Beat until light

Add 1 lb. powdered sugar, 1 cup chopped nuts and 1 tsp. o f vanilla.

Irene Jaworski, Ivanhoe
Grodzicki Unit 194

CARROT CAKE

2 cups flour
1 cup sugar
1 tsp. soda
1 tsp. salt
1-1/2 cup vegetable oil
1 tsp. baking powder
4 eggs
1 tsp. cinnamon
3 cups carrots, grated
1/4 cup walnuts

Mix dry ingredients together. Add oil and blend. Add eggs one at a time. Add carrots and blend well. And nuts.

Charlotte Spencer, Coon Rapids

CARROT CAKE

2 cups sugar)
1-1/2 cups cooking oil) Mix well
4 eggs, beaten)

3 cups flour
2 tsp. soda
2 tsp. baking powder) Sift
1/4 tsp. salt
2 tsp. cinnamon

Add the sifted ingredients to the egg mixture and then add 2 jars Junior carrots and 1 cup nuts. Mix well.
Bake 50 - 60 minutes at 350 degrees. (large pan)

Mr. and Mrs. Ray Haugen, Hanska *

CARROT CAKE

2 cups flour
2 cups white sugar
2 tsp. baking soda
2 tsp. cinnamon

Sift the above ingredients into a large bowl.
Add the following:
3 cups carrots, raw grated
1/4 tsp. salt
1 cup Wesson oil
4 eggs, adding one at a time

Pour into a greased and floured 9 x 12 pan. Bake for 40 minutes at 350 degrees.

FROSTING

3 oz. cream cheese
1 tsp. vanilla
1/4 cup margarine

Mix the above ingredients and add powdered sugar until it is just right for spreading.

Mrs. Grant Wilcox, St. Cloud +

CINNAMON FLOP

1 cup sugar
1 Tbsp. butter
1 cup milk
2 tsp. baking powder in
1 cup flour

Pour into well-greased pan.

1/2 cup brown sugar
1 Tbsp. butter

Add the two above ingredients to the top of the cake. Bake 20 - 30 minutes at 375 degrees.

Mrs. John A. Anderson, Windom
Dale Ladies Aid

COCONUT CAKE

4-1/2 cups cake flour
3 cups sugar
6 tsp. baking powder
1 tsp. salt
1 cup shortening
2/3 (twice) water
1 cup egg whites (about 8)
2 tsp. vanilla

Sift flour, salt, baking powder and sugar. Add shortening and 2/3 cup water twice. Beat 2 minutes. Add egg whites and 2/3 cup water and vanilla. Beat 2 minutes more and then bake at 350 ° 35 to 40 minutes. This may be used as a layer cake or cupcakes.
Top with a coconut frosting.

Bev Dahlberg, Rushmore
American Legion Auxiliary

COOKIE SHEET CAKE

Mix well 2 cups flour and 2 cups sugar. Set aside. Bring to a boil 2 sticks margarine, 1 cup water, 1/4 cup cocoa. Add this to flour mixture. Add 1/2 cup sour milk with 1 tsp. soda, 2eggs, and 1 tsp. vanilla.

FROSTING

6 Tbsp. butter
1-1/2 cups sugar
6 Tbsp. milk

Boil the three above ingredients for one minute and add 1/2 cup chocolate chips and 1 tsp. vanilla.

Pamela Koehne, Lismore Grade 2

CRANBERRY SAUCE CAKE

1 pound can cranberry sauce
3 cups flour
1 cup sugar
2 tsp. baking soda
1 tsp. salt
1 cup walnuts or pecans, chopped
1 cup mayonnaise
Grated orange rind
1/2 cup orange juice

Grease a 9 inch tube pan, line bottom with waxed paper. Reserve 1/4 cup cranberry sauce for frosting. Sift together dry ingredients into a large bowl. Add the remaining cranberry sauce, nuts and mayonnaise and orange rind. Mix well. Stir in orange juice. Pour into cake pan. Bake in 350 degree oven for about 1-1/4 hours or until cake tests done. Remove from pan, cool, and frost with the following Cranberry Frosting.

FROSTING

3 Tbsp. margarine
2 cups unsifted confectioners sugar
Reserved 1/4 cup cranberry sauce

Combine the three above ingredients and beat until creamy.

Hazel Wagar, Worthington
Worthwhile Study Club

CRAZY CAKE

3 cups flour
2 cups sugar
1/3 cup cocoa
1 tsp. salt
2 tsp. baking soda

Put all the ingredients into sifter and sift into a greased cake pan. Make 3 holes in the sifted mixture. Put 2 Tbsp. vinegar in one, 1 tsp. vanilla in another hole and 3/4 cup oil in the last hole. Pour 2 cups cold water over all. Mix well with a fork.

Bake at 350 degrees for 30 - 35 minutes.

Mrs. Dennis Ossenfort, Worthington + Slayton FHA
Chris Stoffel, Lismore Grade 3
Rosemary Wendland, Jeffers Unit 401
Patricia Hebig, Lismore Grade 5

CRUMB CAKE

2-1/3 cup flour
2 cups brown sugar
1/4 cup lard
1/4 cup butter

Combine the above ingredients and reserve 1/3 cup for the topping.

1 egg
1 cup sour milk
1/2 tsp. salt
1 tsp. soda
1 tsp. cinnamon

Mix and put into 9 x 13 pan. Sprinkle on crumbs. 1/2 cup raisins may be added.
Bake at 350 degrees.

Mrs. Roger Larson, Bigelow
American Legion Auxiliary Unit 496

CRUMB CAKE

2 cups brown sugar
1/2 cup butter or margarine
2 cups flour

Crumb together like pie crust. Take out 2/3 cup and set it aside for the top.

1 egg
1 cup sour milk
1 tsp. soda
Nuts, if desired

Mix well and pour into greased pan. Sprinkle crumbs on top. Bake 1/2 hour at 350 degrees.
Don't frost this cake - - Serve with whipped cream.

Mrs. James Klima, Jackson
Dale Ladies Aid

Did you know that . . . .

if you place a pan of water in the oven while baking a fruit cake the cake will be moist without having a cracked top. Instead the top will be shiny. Also if you dip the cake in pineapple or grape juice two or three times it will prevent it from drying out. Also add an extra flavor.

CHOCO CHIP DATE CAKE

2 cups dates, chopped
2 cups water, boiling
2 tsp. soda

Pour boiling water over dates and soda. Let cool. Mix together 1 cup oil, 2 eggs, 3 cups flour, 1 tsp. vanilla, 2 tsp. baking powder, 1/2 tsp. salt, 1/2 cup white or brown sugar. Top with nuts and chocolate chips. Pour into 9 x 13 pan and bake 30 minutes or until done. Serve with whipped cream or ice cream.

Jackie Rolland, Tracy
Tracy Mrs. Jaycees

DATE CUP CAKES

1 cup sugar
1/2 cup shortening
2 eggs, beaten
1/2 box (1 cup) chopped dates
1 cup boiling water over dates

1/2 cup nuts
1 tsp. soda
1-1/2 cups flour
) Cool
)

Bake in a 350 degree oven in little cup cake pans for 10 minutes.

FROSTING

1 cup powdered sugar
1 Tbsp. butter, melted
Orange juice to make easy spreading.

Mrs. Alvin Comstock, Lakefield

POOR MAN'S CAKE

1 cup dates, cut up
1-1/2 cups boiling water
1-1/2 tsp. soda

Mix and let stand.

3/4 cup butter
1 cup white sugar
) Cream
)

Add 2 eggs, 1 tsp. salt, 3/4 tsp. soda, and 1-3/4 cup flour.
Top with 1 cup nuts, 1 pkg. butterscotch chips. 1/3 c. white sugar. Bake 45 minutes at 350 degrees in a greased and floured 9 x 13 pan.

Mrs. Morris Marcotte, Worthington +

EGGLESS, BUTTERLESS, MILKLESS CAKE

Boil together the following:

1/2 cup lard
1 cup sugar
1 cup raisins
1-1/2 cups water

Let cool and add:

1-3/4 cup flour sifted together with
1 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. nutmeg
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt

Blend together, pour into greased and floured 9 x 13 pan. Bake at 350 degrees until done.

Mrs. Earl Parker, Okabena
American Legion Auxiliary Unit 608

FISHERMAN'S CAKE

Boil 1 cup raisins. Save 1 cup of the water and cool.
Toss the raisins in 2-1/2 cups flour and set aside.
Mix 1-1/2 cups sugar, 1/2 cup soft butter or margarine, salt vanilla, 1 tsp. cinnamon, 2 Tbsp. molasses and 2 eggs. Mix. Add raisin water with 1 tsp. soda and 1 tsp. baking powder. Add flour and beat well. Put in 9 x 13 pan, greased and floured. Bake 45 minutes at 350 degrees.

Mrs. Alma Olson, Fairmont

FRUIT COCKTAIL CAKE

Sift 2 cups flour, 2 cups sugar, 2 tsp. soda and 1/2 tsp. of salt. Add 2 well-beaten eggs. Drain and add to flour mixture 2 cups fruit cocktail. Put in greased pan and sprinkle ½ cup nuts, chopped and 1/2 cup brown sugar on top. (9 x 13 pan)
Bake at 300 degrees for 45 minutes.

Slayton FHA

EXTRA SPECIAL FRUIT CAKE

1-3/4 cups brazil nuts
2-1/4 cups walnuts
3 cups dates
1-1/2 cups sugar
1-1/2 cups cake flour
1 tsp. baking powder
Pinch of salt
2 medium sized bottles cherries, (maraschino)
4 eggs

Do not chop nuts or dates;leave whole. Pour sugar over nuts and dates. Sift together and add cake flour, baking powder a nd salt. Add the cherries and the juice. Separate 4 eggs and a d d beaten egg yolks. Fold in stiffly beaten egg whites last. Bake at 325 degrees for 1 hour and 15 minutes. Makes 2 loaf sized cakes

Mr. and Mrs. Jerry Kroeker, Worthington +

WHITE CHRISTMAS FRUIT CAKE

3/4 cup butter
1-1/3 cups brown sugar
2 eggs
3 cups flour
3 tsp. baking powder
1/2 tsp. salt
1 cup milk
1 can mixed peels
1 lb. white raisins
4 oz. glazed pineapple
4 oz. cherries
1 tsp. vanilla extract
1 tsp. lemon extract
1 tsp. almond extract

Mix as usual. If you use all the above, as I did, use l e s s milk. Bake in two loaf pans for two hours at 275 degrees.

Pearl E. Jackson,Jasper
American Legion Auxiliary Unit 133

KENTISH CAKE

1/2 cup butter
3/4 cup sugar
2 eggs
2 Tbsp. coconut
2 Tbsp. cocoa
1 tsp. vanilla
1/2 cup milk
1 tsp. baking powder
1/2 cup nuts, chopped
1/4 cup cherries
1/2 cup raisins

Bake about an hour in a loaf pan.Frost with chocolate frosting and sprinkle with chopped nuts.

Mr. and Mrs. Leo Gertner, Westbrook *

LAZY DAISY CAKE

Beat 2 eggs, add 1 cup sugar gradually. Add 1 cup flour and 1 tsp. baking powder. Beat with beater 2 minutes - Add 1 teaspoon vanilla and 1/2 cup boiling milk. Add 1 Tbsp. butter, melted.Mix and beat thin batter. Bake at 350 degrees until brown.

FROSTING

5 Tbsp. brown sugar
2 Tbsp. milk
3 Tbsp. butter

Bring to a boil, spread on cake. Put coconut on top. Brown in the oven.

Virginia Hebig, Lismore Grade 4

MARSHMALLOW CAKE

2 cups sugar
2 cups cake flour

Sift together into a large bowl.
Add 1 cup boiling water.
Cool.
Beat 6 egg whites with 1 tsp. cream of tartar until stiff.
Add 1/4 tsp. salt, 2 tsp. baking powder, 1 tsp. vanilla and the egg whites to the flour mixture.

Mr. and Mrs. Robert Ditch, Okabena *

MAHOGANY CHIFFON CAKE

3/4 cup boiling water
1/2 cup cocoa

Combine and cool.
Sift in a bowl the following:

1-3/4 cup sifted cake flour
1-3/4 cup sugar
1-1/2 tsp. soda
1 tsp. salt

Make a well in these dry ingredients and add 1/2 cup oil, 7 unbeaten egg yolks, the cooled cocoa mixture and 2 tsp. vanilla.
Beat until smooth.
In a large bowl, beat until very stiff 1 cup egg whites, 7-8 and 1/2 tsp. cream of tartar. Fold chocolate mixture into egg whites. Bake in 10 inch tube pan, ungreased, at 325 degrees for 65 - 70 minutes. (Check in about 55 minutes.)

Mr. and Mrs. Robert Ditch, Okabena *

MAZOLA OIL CAKE

2 cups sugar
2 cups flour
1/2 cup cocoa
1/4 tsp. salt
2 Tbsp. baking soda
1 tsp. baking powder
1/2 cup oil
1 cup buttermilk
1-1/2 tsp. vanilla
1 cup water, hot
2 eggs

Sift together flour, sugar, cocoa, salt, soda and baking powder. Add to dry ingredients - - oil, milk, vanilla and the hot water. Add two eggs. Beat well. Batter will be thin. Bake for 45 minutes at 325 degrees.

FROSTING

4 Tbsp. flour
3/4 cup milk
3/4 cup shortening (½ butter)
3/4 cup sugar
1/4 tsp. salt
1 tsp. vanilla

Make paste of flour and milk; cook until thick, stirring it constantly. Cool. Cream shortening, sugar, salt and vanilla. Add to cooked mixture. Beat well until fluffy.

Mary Johnson, Worthington +

OVERNIGHT CAKE

2 cups cake flour
2 cups white sugar
1 cup boiling water
Pinch of salt
6 egg whites (7, if small)
1 tsp. cream of tartar
3 tsp. baking powder

Sift flour, measure, sift together flour and sugar. Add boiling water, stir well until dissolved, set aside until cold. I refrigerate for at least a half day. Beat whites, when foamy add cream of tartar. Continue beating. Add baking powder 1 tsp. at a time until all 3 tsp. have been used. When good and stiff, put into flour mixture. Stir (fold in). Bake at 375 degrees in ungreased loaf pan.

Mr. and Mrs. Lyle Jacobsen, Sherburn *
Kathryn Karl, Hadley

Discretion is the salt, fancy is the sugar of life; the one preserves, and the other sweetens it.

OVERNIGHT CAKE

2 cups cake flour
1-1/2 cups sugar
1/4 tsp. salt

Sift the above together 4 times and add gradually beating all the time. Add 1 cup boiling water. Beat until smooth and then let stand over night at room temperature. In the morning, beat until frothy the whites of five or six eggs and add to it ½ tsp. of cream of tartar and 3 tsp. baking powder. Continue beating until egg whites are stiff. Fold this into the first mixture -- the one which stood over night. Add 1/2 tsp. almond and vanilla flavorings. Bake in slow oven for 45 minutes. (325° to 350°)

Mrs. Norman Pohlman, Sioux Valley
American Legion Auxiliary

PINEAPPLE UP SIDE DOWN CAKE

1/4 cup butter or margarine
1/2 cup brown sugar
4 drained, canned pineapple slices
4 maraschino cherries
1/2 pkg. yellow cake mixxplus the ingredients tecessary to prepare

Combine butter and sugar in skillet. Heat just enough to melt, and blend together. Arrange pineapple slices and maraschino cherries on brown sugar mixture. Prepare cake mix according to package directions. Pour over pineapple slices. Cover the skillet and place on thermostatically controlled top burner. Cook at dial setting 250 degrees for 25 minutes. Uncover. Allow to cook for 5 minutes longer. Invert on platter, allowing pan to remain in position for 1 minute. Remove pan and serve. Yields 6 to 8 servings.

Worthington BPW

POPCORN CAKE

6 qts. popped corn

Melt 1 lb. (16 oz.) marshmallows with 1 stick of margarine. Put in 2 cups gum drops, 1 cup candy corn and 1 cup salted peanuts. (any soft candies can be used.)

Pour the marshmallow mixture over the popcorn, candy and the peanuts. Work together. Put into angel food pan, greased well with butter. Press down hard as cement. Let set overnight and knife it out onto plate and cut.

Mrs. Pearl Jackson, Jasper
American Legion Auxiliary

POTATO AND SPICE CAKE

1-1/2 cup sugar
1 cup mashed potatoes, cold
3/4 cup shortening
1 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. nutmeg
3 eggs, unbeaten
1 tsp. soda
1 cup milk, buttermilk or sour milk
2 cups sifted all purpose flour
3/4 cup nuts, chopped
Raisins, if you desire

Preheat oven to 350 degrees.

Cream shortening, sugar, potatoes, cinnamon, nutmeg and salt. Add eggs and mix well. Combine soda and buttermilk or sour milk. Add alternately with flour. Mix in nuts.

Bake for 50 - 60 minutes. Cool and frost with caramel icing.

Mrs. Robert Bailey, Tucson, Arizona +

PRUNE CAKE

1/2 cup butter or margarine
1 cup sugar
2 eggs
1 cup prunes, cooked and pitted
1 tsp. cinnamon
1 tsp. vanilla
1 cup milk
1 tsp. soda
2 cups flour

Mix the above ingredients in the order given. Bake at 350°.

Windom American Legion Auxiliary Unit 206

PUDDING CAKE

1 pkg. yellow cake mix
1/4 cup oil
1 pkg. pudding, instant butterscotch
2 cups milk
2 eggs

Put together and mix well. Bake as on cake box.

FROSTING

1 cup brown sugar
1/2 cup melted butter
2 Tbsp. cream
1 cup coconut or nuts

Mix. Put on top of cake when it is partly cooled. Place it under the broiler till slightly browned (400 degrees). Pan size is 9 x 13.

Mrs. Margaret L. Eckmann, Truman

PUMPKIN PECAN BUNDT CAKE

1 box spice cake mix
1 box vanilla instant pudding
1 tsp. cinnamon

With a spoon stir the above three ingredients. Make a well. Into this add 1 cup canned pumpkin, 1/2 cup vegetable oil, ½ cup water, 1 tsp. vanilla, 1/2 tsp. burnt sugar flavoring and 3 eggs. Mix with mixer about 5 minutes. Then add 1/2 cup pecans,chopped. Bake in well greased and floured bundt pan. Bake at 350 degrees, 45 minutes. Let the cake stand in pan 5 minutes before removing. Frost with your favorite icing while still warm.

Mr. and Mrs. George Harberts, Reading
Nobles County Commissioner

RHUBARB CAKE

1-1/4 cups sugar
1/2 cup shortening
2 eggs, beaten
2 cups flour
1/2 tsp. cinnamon
1/4 tsp. cloves
1/2 tsp. allspice
1 tsp. soda
1/2 cup milk
2 cups rhubarb, cut fine

Bake at 350 degrees for at least 30 minutes in 9 x 13 pan.

FROSTING

1/2 cup brown sugar
1/2 tsp. cinnamon
1/2 cup nuts

Spread on batter and bake.

Vada Whipple, Ivanhoe
Grodzicki Unit 194

RHUBARB CAKE

Combine 1/2 cup brown sugar, 1/2 cup butter or margarine, 1 cup sour milk, 2 cups flour,1 beaten egg, 1 tsp. salt, 1 tsp.soda and 1 tsp. vanilla.

Cut 2 cups rhubarb, mix 1/3 cup flour with rhubarb. Add to cake mixture. Put all in 9 x 13 pan.

Cut 2 more cups rhubarb and combine with 3/4 cup white sugar and sprinkle over batter in pan. Bake 45 minutes at 350 degrees.

Kathy Wynia, Slayton FHA

RHUBARB CAKE

1-1/2 cups brown sugar
1/2 cup butter
1 egg
1 cup buttermilk or sour milk
2 cups flour
1 tsp. soda
1 tsp. vanilla
1/2 tsp. salt
1-3/4 cup raw rhubarb, diced
1/2 cup sugar
1 tsp. cinnamon

Mix the ingredients in the order given. Add the rhubarb as the last ingredient. Turn batter into greased 9 x 13 pan. Combine sugar and cinnamon and sprinkle over the batter. Bake at 350° for 40 minutes. Serve with whipped cream or ice cream.

Mrs. George Wolf, Jeffers
Odegaard-Quade Unit 401

Cindy Pick, Slayton FHA

SAUERKRAUT CAKE

Cream 2/3 cup shortening with 1-1/2 cups sugar. Beat in 3 eggs and 1 tsp. vanilla. Sift together 1/2 cup cocoa, 2-1/4 cups flour, 1 tsp. soda and 1/4 tsp. salt. Mix in with 1 cup water and 2/3 cup sauerkraut that has been drained, squeezed and chopped. Put in 9 x 13 pan. Bake at 350 degrees for 35 minutes.

Mrs. Joe Kirchner, Dundee
American Legion Auxiliary

BOILED SPICE CAKE

2 cups sugar
2 cups water
1 tsp. allspice
2 tsp. cinnamon
2 tsp. cloves
1/2 tsp. salt
2 cups raisins
1 cup shortening

Mix all the ingredients together, bring to a boil and boil for five minutes. Cool to room temperature. Add 2 beaten eggs, 3 cups flour, 2 tsp. soda, 1/2 cup nuts.

Bake 1 hour at 350 degrees.

Peter and Paul Scroggs, Lismore Grade 4

SPONGE CAKE

6 egg yolks

1 cup sugar

Beat five minutes.

Alternate 1 cup cake flour with 1 tsp. baking powder and 1/4 cup water, 1 tsp. vanilla and 1/4 tsp. almond extract. Then fold in 6 beaten egg whites with 1/2 tsp. salt and 1/2 tsp. cream of tartar. Put in tube cake pan. Bake 1 hour at 325 degrees.

Mrs. Raymond Feit, Rushmore

VELVET SPONGE CAKE

3 eggs, beaten
1 cup sugar
1 tsp. vanilla or lemon

1 cup flour, sifted with
1 tsp. baking powder

Beat all the ingredients together. Lastly add 1/2 cup boiling water.

Hannah B. Westly, Trosky
American Legion Auxiliary Unit 465

TELL YOUR NEIGHBOR CAKE

1 pkg. Devil's Food Cake Mix
1 pkg. Jello chocolate instant Pudding
4 eggs, beaten
1 cup water

Place the above ingredients in a large mixing bowl. Blend at low speed; beat at medium speed for eight minutes. Pour into tube pan. Bake at 350 degrees for 55 minutes. Cool right side up in pan 15 minutes. Remove and finish cooling on rack. Line tube pan at bottom with brown paper-do not grease sides.

Batter may be baked in 9 x 13 pan for 50 minutes or 3-9in. layer pans for 25 minutes.

Mrs. T. V. Peterson, Westbrook
American Legion Auxiliary Unit 152

BUTTERMILK WHITE CAKE

1/2 cup margarine
1 tsp. lemon
1 tsp. vanilla
1-1/4 cup sugar

Cream the above ingredients until like whipped cream.

2-1/2 cups cake flour, sifted
1-1/2 tsp. soda
1/2 tsp. salt

Add the dry ingredients alternately with 1-1/3 cup buttermilk
Beat 4 egg whites until foamy and add 1/4 cup sugar. Beat til stiff peaks form. Fold in the batter.
Bake in 3 greased and floured pans 25 to 30 minutes at 350° or in a 9 x 13 pan for 40 - 45 minutes.

Kathryn Karl, Hadley

WHITE POUND CAKE

Cream together 1/2 cup butter or margarine with 1-1/4 cups of white sugar, sifted.
Sift together 2 cups cake flour, 1-1/2 tsp. baking powder and 1 tsp. salt.
Add alternately with 1/2 cup lukewarm milk (warm milk is very important)
Beat and fold in 4 egg whites, 1 tsp. vanilla and 1/2 tsp. of almond extract.
Pour into 9 x 5 x 3 inch pan. Line with brown paper and butter both sides. Bake at 350 degrees for 50 minutes. Cool-remove from pan. Lay paper doily over cake and sprinkle with powdered sugar. Remove paper - pretty design on cake; can frost with icing if you desire. This makes beautiful toast- use with raspberry or strawberries. I broil in broiler.

Calvin-Knuth Unit 5, Worthington

FROSTING

ANGEL FOOD FROSTING

1 cup sugar
1/3 cup milk
1/4 cup butter

Bring to a good boil and boil 1 minute. Beat until spreading consistency.

Mr. and Mrs. Glenn Nielson, Wheaton*

BAKERY ICING

3-1/2 cups powdered sugar
1/2 cup shortening
2 egg whites, beaten
1/4 tsp. salt
Flavoring

Cream together, add stiffly beaten egg whites. Beat until icing is smooth.

Slayton FHA

BAKERY ICING

Combine carefully the following:
1 cup milk
5 Tbsp. flour, cook until thick
Pinch of salt

Let the above cool. In a bowl mix and cream 1/4 lb. butter, 1/2 cup spry and 1 cup sugar (granulated white). Add to flour mixture. Beat until fluffy. Add 1 tsp. vanilla.

Irene Danielson, Ivanhoe
Grodzicki Unit 194

BROWN SUGAR FROSTING

1/3 cup margarine
3/4 cup brown sugar
1/4 tsp. salt
3 Tbsp. milk
3/4 tsp. vanilla

Cook 1 to 3 minutes. Beat to cool.

Mrs. Jean Johnson, Bigelow
Worthington BPW

BUTTER ICING

1/3 cup soft butter
3 cups sifted confectioners sugar
3 Tbsp. cream
1-1/2 tsp. vanilla
1 egg yolk may be added for extra richness

Blend butter and sugar together. Stir in cream and vanilla. Stir until smooth. Makes frosting for 2 layers (8 or 9 inch) or 9 x 13 oblong pan

Christel Johnson, Pipestone
Junior Member Michael-Boock Unit 6

CAKE TOPPING

2 cups whipping cream
1 cup powdered sugar
1/4 cup cocoa

Put all ingredients together in large bowl. Beat well with electric mixer until right consistency.

Mrs. Norman Larson, Westbrook
American Legion Auxiliary Unit 152

Did you know that . . . .

when preparing a boiled icing or chocolate frosting, use cold coffee instead of milk. You will like the flavor.

you should use less water in your seven minute frosting if you are using unusually large eggs.

QUICK CARAMEL FROSTING

Melt 1/4 cup butter in saucepan. Stir in 1/2 cup brown sugar, firmly packed and a pinch of salt. Cook 2 minutes over low heat-stirring constantly. Add 2 Tbsp. milk and stir until it boils.

Remove from heat.

Stir in gradually 1-1/4 cups powdered sugar. Add vanilla to the frosting and mix well.

Katherine Soeum, Hanska
American Legion Auxiliary Unit 365

CHOCOLATE FROSTING

1/2 cup brown sugar
1/4 cup water
2 sq. chocolate
2 Tbsp. shortening

Boil brown sugar, water and chocolate until it thickens. Cool and add 1 tsp. vanilla and powdered sugar until thick enough to spread.

Laurine Somers, Avoca
American Legion Auxiliary Unit 576

CHOCOLATE FROSTING

1 cup white sugar
1/4 cup cocoa
1/4 cup milk
1/4 cup butter
1 tsp. vanilla
10 marshmallows

Mix sugar and cocoa well. Add milk and butter. Boil for 1 minute. Add vanilla and 10 large marshmallows. Stir until the marshmallows are melted and icing starts to thicken. Spread.

Mrs. Clarence Ackerman, Slayton

FLUFFY COCOA FROSTING

3/4 cup cocoa
4 cups powdered sugar
1/2 cup butter or margarine
1 tsp. vanilla
1/2 cup evaporated milk

Mix cocoa and sugar. Cream part of the cocoa-sugar mixture with the butter. Add remaining cocoa-sugar mixture and blend it well. Blend in vanilla and half of the milk. Add the remaining milk and beat to desired consistency. Add more milk if needed. Peanut butter may be added for an added flavoring.

Mr. and Mrs. William Farmer, Pipestone *

COCONUT FROSTING

1 cup evaporated milk
1 cup sugar
3 egg yolks
1/4 lb. butter or margarine
1 tsp. vanilla

Cook until thickens, about 12 minutes.
Remove and add 1-1/3 cup coconut and 1 cup nuts.
Beat until cool.

Sophia Gladitsch, Vesta
American Legion Auxiliary Unit 306

CREAMY FROSTING

In a mixing bowl, combine the following:

3/4 cup shortening
1/3 cup dry milk
1 tsp. vanilla
1/4 tsp. salt
1/2 cup water
5 cups powdered sugar

Mix at medium speed for 3 minutes and then at high speed for 1 minute. This will frost two loaf cakes. Will keep in a covered container in refrigerator.

Mrs. Robert Eilders, Ocheyedan, Iowa +

MINUTE FUDGE FROSTING

5 Tbsp. cocoa
2 cups sugar
2/3 cup milk
1/2 cup shortening
1/2 tsp. salt

Bring to a boil and boil one minute. Add 2 tsp. vanilla. Remove and beat until thickened.

Mrs. Orland Gregory, Fairmont
Lee C. Prentice Unit 36

MARSHMALLOW FROSTING

Combine 20 large marshmallows or 1 cup miniatures, 1/4 cup water, 2 Tbsp. butter in a sauce pan. Heat until marshmallows are melted, stirring constantly. Bring to a boil and add 1 cup chocolate chips. Stir until smooth.

Mrs. Howard Madson, Butterfield

NEVER FAIL FUDGE FROSTING

1 cup sugar
1/4 cup cocoa
1/3 cup butter or margarine
1/4 cup milk
1 tsp. vanilla

Boil 1 minute exactly.
Beat until smooth and creamy.
For layer cake use 1/3 cup cocoa and boil 1-1/2 minutes.Nuts and chocolate chips may be added. Beat until chips are dissolved and the mixture is smooth.

Mrs. Donald Buhman, Pipestone
Michael-Boock Unit 6

EASY FROSTING

1 cup brown sugar, packed
3 Tbsp. butter or margarine
4 Tbsp. cream or condensed milk

Bring the above to a bubbling boil and boil for 1 minute.
Take off burner and let cool 1 minute.
Add large handful of chocolate chips.
Mix well and spread on cool cake.

Mr. and Mrs. Harvey Sauter, Redwood Falls *

FROSTING

Combine 1 cup brown sugar, 3 Tbsp. butter and 3 Tbsp. milk. Bring to a boil. Remove from heat. Add 1/2 cup chocolate chips. Beat and spread.

Mrs. Howard Madson
Butterfield

FROSTING

1 cup sugar
6 Tbsp. margarine
6 Tbsp. milk

Boil 1 minute. Remove from heat. Add 1/2 cup chocolate chips or butterscotch chips. Beat until mixed and spread on cake

Slayton FHA

CHOCOLATE CAKE FROSTING

6 Tbsp. butter or margarine
6 Tbsp. cold milk
1/2 cup chocolate chips
1 cup white sugar

Combine butter, milk and sugar in sauce pan. Boil 30 seconds only until it bubbles well. Remove from heat and add chips. Beat by hand till creamy and spread quickly over cake.

Mrs. Wm F. Lange, St. James

CHOCOLATE CHIP FROSTING

1/2 cup white sugar
1/2 cup brown sugar
5 Tbsp. cream (half and half)
3 Tbsp. butter
1/4 cup chocolate chips

Place all in sauce pan and bring to a full boil. Remove pan from heat and beat until chocolate chips are all thoroughly mixed in. Spread on cake at once!

Mrs. Frank Green, Jackson.

NEVER FAIL CHOCOLATE FROSTING

1 cup brown or white sugar
3 Tbsp. butter
5 Tbsp. cream

Heat to boiling point and remove from heat. Add to this 2/3 cup chocolate chips and beat until chips are melted. Spread on cake.

Lena Markgraf, Wood Lake

FILLING FOR CHOCOLATE CAKE

Mix together 1 cup brown sugar, 3 Tbsp. flour. Slowly add 1 cup milk. Cook over low heat until it boils- stir constantly.Let boil for 1 minute. Stir in 2 egg yolks. Cook 1 minute. Add two tablespoons butter and 1 tsp. vanilla. Spread between layers -- frost with a white fluffy frosting.

Darlene Seavert, Worthington BPW

FLUFFY FROSTING

1/4 tsp. salt
3/4 cup Karo syrup
2 egg whites
1/4 cup sugar
1-1/4 tsp. vanilla

Beat salt and egg whites until mixture peaks. Add sugar, 1 tablespoon at a time, beating until smooth and glossy. Continue beating and add syrup gradually, until frosting holds stiff peaks. Fold in vanilla. Add food coloring if you desire.

Mrs. Marvin Showers, Jackson

FLUFFY FROSTING

2-1/2 cup powdered sugar
1 egg

Beat and add to hot syrup made of 4 Tbsp. sugar and 2 Tbsp. water. (Syrup must be bubbly.) Add 1/2 cup shortening and 1 tsp. vanilla. Beat until fluffy. If chocolate flavor is desired, add 2 envelopes baking chocolate.

Mrs. Daryl Bruns, Worthington
Calvin-Knuth Unit 5

FROSTING

In a double boiler, mix 1/2 cup milk with 2 Tbsp. flour. Cook until thick. Cool completely.

Cream together 1/2 cup butter, 1/2 cup sugar and 1 teaspoon vanilla. Add cooked mixture to the creamed mixture and beat.

Margaret Sommers, U.H.M. of North Redwood

ICING

1 stick margarine
1 Tbsp. cocoa
1/3 cup milk

Put the above ingredients in sauce pan and bring to a boil. While it is still hot add 1 pound box confectioners sugar. Beat well until smooth. Add 1 tsp. vanilla and 1 cup nuts. Stir to blend and pour over cake as soon as you remove from oven.

Sara Anderson, Bigelow Unit 496

LEMON TOPPING

1 beaten egg
1/2 cup sugar

To the egg add the sugar and beat well. Add grated rind and juice of one lemon and 1 Tbsp. butter.

Cook in double boiler until thick, stirring constantly. Store in covered container in refrigerator until needed. Can be used for either salads or as a topping for cake by adding some whipped cream. Use as much of this as desired for lemon flavor. About a tablespoon to a cup of whipped cream is good. Keeps for a week or two in the refrigerator.

Mrs. Val Yokiel, Wells
Troska Unit 210

7-MINUTE FROSTING

Over boiling water in a double boiler put 1 cup sugar, 2 egg whites, 1/2 tsp. cream of tartar, 12 small marshmallows and pinch of salt. Beat with egg beater. Boil for 5 to 6 minutes. Beat until cold and then add 1/2 tsp. vanilla.

Mrs. John Albright, Jeffers
American Legion Auxiliary Unit 401

WHITE BOILED FROSTING

1 cup sugar
2 Tbsp. white syrup
1/4 cup cold water

Boil until it spins a hair 3 inches long. Pour over 2 egg whites, beaten stiffly. When nearly cool, add 2 Tbsp. powdered sugar.

Mrs. Olaf Erickson, Windom, Dale Ladies Aid

SPEEDY WHITE FROSTING

1/4 cup water
2 tsp. light corn syrup
3/4 cup sugar
1/4 tsp. cream of tartar
1/4 tsp. salt
1 egg white
1 tsp. vanilla

Combine water, sugar, syrup and salt. Stir over heat until boiling point and sugar is dissolved. Place egg white in a small bowl and beat until it begins to hold shape. Pour hot syrup gradually into beaten egg white in a fine stream (about 2 minutes) Add vanilla and continue beating about 5 minutes or until icing loses some of its shiny appearance and stands in soft peaks.

Mrs. Cecil Lewis, Avoca, Good Will Club

Candy

PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs a pinch of brook and some pebbles. Mix the children and dogs together well; put them on the field, stirring constantly. Pour the brook over the pebbles, sprinkle the field with flowers, spread over all a deep blue sky and bake in the sun. When brown, set to cool in a bath tub.

ALMOND BARK

Melt slowly over hot water: 1/2 of 2-1/4 lb. size bag almond bark candy mixture

Add: 3 cups clackers and
12 oz. salted cashews or salted nuts

Drop from teaspoon on wax paper and let set.
Makes about 80.

Mr. and Mrs. Robert Ditch, Okabena *

ALMOND BARK DROPS

1 pkg. almond bark
1 lb. can mixed nuts
2 cups miniature marshmallows
4 cups rice krispies

Melt almond bark in a cake pan in a 150 degree oven until it is soft. Then pour over the other ingredients. Stir well til all is well coated. Drop by tablespoon on wax paper and let cool to set. These are very good and they go fast.

Mrs. Wm F. Lange, St. James

ANISE CANDY

3 cups sugar
1 cup white syrup
1/2 cup water

Combine and boil until it reaches 300 degrees. Remove from heat and add 1 Tbsp. anise flavoring - more if desired. Add red food coloring, mix thoroughly and pour into buttered pan. Break in pieces when cold. I coat them with sugar so the pieces do not stick together.

Judy Schadt, Okabena
Okabena Junior Auxiliary

Kathryn Karl, Hadley

BON BONS

1 cup peanut butter
1 cup powdered sugar
1 cup nuts, chopped
1 cup dates, chopped
1 Tbsp. butter

Mix the above. Shape into balls. Dip into the following mixture : 6 oz. pkg. chocolate chips, 2 sq. bitter chocolate and 1 sq. wax.

Mrs. Lois Kuehl, Sioux Valley Legion Auxiliary Unit 614

BON BONS

1 cup peanut butter
1 cup dates, chopped
1 cup powdered sugar
1 Tbsp. butter

Mix by hand until crumbly. Form into balls and chill. Dip in the following mixture - 1-6 oz. pkg. chocolate or butterscotch chips melted over hot water with 1 inch paraffin wax. Put on wax paper to harden.

Judy Thies, Pipestone
Eden Jolly Union Club

BON BONS

3/4 cup mashed potatoes, cold
4 cups powdered sugar
4 cups coconut
Salt
1 tsp. vanilla

Mix together the above ingredients. Add enough powdered sugar to make a firm ball. Roll in perfect balls. Place on waxed paper and cool in refrigerator for a few hours. To make colors, buy a package of multi-colored chips and separate the colors in custard cups. Set these in a pan of water to melt, adding shaved paraffin. Dip cold bon bons in it with toothpicks. Many pretty colors from a package of multi-colored chips.

Mrs. Don Moser, Wilmont, Past Pres. Nobles County ARC

BUTTERMILK CANDY

3 cups sugar
1-1/2 cup buttermilk
3 Tbsp. white syrup
1/2 cup butter

Boil until it reaches soft ball stage. Cool slightly. Add ½ tsp. soda, 1/2 tsp. vanilla and 1/2 cup chopped nuts. Beat until it loses gloss. Pour into greased pan.

Elaine Bartholomaus, Rushmore
Rushmore American Legion Auxiliary

BUTTERSCOTCH CANDY

2 cups brown sugar
1 cup white sugar
1 cup evaporated milk
1/2 cup butter
1 jar marshmallow creme (6 Tbsp)
1-12 oz. pkg. butterscotch chips
1 tsp. vanilla
1/2 cup chopped nuts

Combine sugars, milk and butter in sauce pan. Bring to full boil, stirring constantly. Reduce heat and cook 10 minutes, stirring occasionally. Remove from heat and add marshmallow creme. Blend in vanilla, add chips and nuts. Mix to blend. Pour into buttered 9 inch pan. Set until firm. Cut in small squares

Mrs. John Kellen, Woodstock Legion Auxiliary

CANDY

1/2 cup butter
1 tsp. maple flavoring
1/2 cup nuts
3 Tbsp. cream
3-1/2 cups powdered sugar

Roll into balls and freeze. Cover with chocolate chips and melted wax.

Slayton FHA

BEST EVER CARAMELS

2 cups sugar
1 cup brown sugar
1 cup light corn syrup
1 tsp. vanilla
1 cup heavy cream
1 cup butter
1 cup milk

Cook slowly, stirring occasionally to form ball stage 248°.
Remove from heat and add vanilla. Pat into greased 9 x 12in. pan. Cool, cut and wrap.

Mary Johnson, Worthington +

DELICIOUS CARAMELS

2 cups white sugar
1 cup cream
1 cup butter
1-1/2 cups dark syrup

Bring the above ingredients to boil and boil 1 minute.
After boiling add 1 cup more of cream, slowly boil to 248°.
Stir often as it scorches easily. Add 1 tsp. vanilla. Blend quickly and pour at once into buttered 9 x 13 pan. Cool. Cut into squares. Wrap in wax paper.

Mrs. Robert Eilders, Ocheyedan, Iowa +

CARAMEL APPLES

Melt 1 bag of Kraft caramels in the top of a double boiler.
Take the sticks that come in the caramel bag and stick in the middle of the apple.
Dip the apples in the caramel and set them on wax paper. Let the caramel harden on the paper.

Teresa Schissel, Lismore Grade 2

CARAMEL APPLES

2 cups sugar
1 cup butter
2 cups dark syrup
1 can sweetened condensed milk

Mix sugar and syrup together. Boil 13 - 15 minutes. Add the butter until melted. Add milk and boil 1 minute.

Yields 12 apples and 1 pan caramels.

Rosemary Wendland, Jeffers
American Legion Auxiliary Unit 401

CHOCOLATE CARAMEL CANDY

2 cups white sugar
1-1/2 cups white syrup
2 sq. chocolate
1 cup butter
2 cups cream
1 cup nutmeats
1 tsp. vanilla

Boil vigorously the sugar, syrup, chocolate, butter and one cup cream. Then slowly add 1 more cup cream. Boil until it forms a very firm ball in cold water. Add vanilla and nuts and beat at once until stiff. Pour into buttered pan and cut while warm. Cool and cut again. These can be wrapped in foil or plastic wrap.

Mrs. W. C. Westman, Butterfield

CHOCOLATE COVERED CHERRIES

1/3 cup soft butter
1/3 cup Karo syrup (red label)
1/2 tsp. salt
1 tsp. vanilla
3-1/2 cups or 1-lb. powdered sugar

Blend butter, syrup, salt and vanilla in a large bowl. Add the powdered sugar all at once. Mix all together, first with a spoon and then with hands. Turn onto board and continue kneading until smooth. Makes about 1-1/3 lbs. candy. Store in refrigerator.

Drain large jar of maraschino cherries well. Take a small piece of the above mixture and roll cherry in it. Set to cool in refrigerator or freezer.

Melt either 1-6 oz. bag of chocolate chips or a large bar of hershey chocolate over hot water. Drop cherries, one at a time into chocolate mixture. Put on wax paper to cool.

Judy Thies, Pipestone
Eden Jolly Union Club

CHOCOLATE COVERED CHERRIES

1 egg white, stiffly beaten
1/2 tsp. almond extract
1/2 tsp. vanilla extract
Powdered sugar

Mix the above ingredients together. Add enough powdered sugar to hold shape.

Drain maraschino cherries well. Pat dry with paper towel. Wrap enough of the above paste around a cherry and roll to form a ball. Refrigerate for an hour or longer. Dip in chocolate.

1-6 oz. pkg. chocolate chips or milk chocolate
1/4 sq. paraffin wax

Melt these two over double boiler and keep on low heat to keep warm while dipping chocolates.

Mrs. Don Moser, Wilmont, Past Pres. of Nobles County ARC

CHRISTMAS JEWELS

9-1/2 cups sifted powdered sugar
1-1/2 cups flaked coconut
1 cup walnuts
1 bottle (4 oz.) cherries red maraschino, drained
1 egg white
3 - 4 Tbsp. milk
1 Tbsp. vanilla

Combine the seven above ingredients together with hands til it holds shape. Add more milk if necessary.

Press into a 9 x 9 pan. Frost with chocolate frosting:

FROSTING

1 sq. unsweetened chocolate
2 Tbsp. milk
1 Tbsp. margarine
3/4 cup powdered sugar

Melt the chocolate in a sauce pan. Stir in the margarine and milk. Add the powdered sugar.

Frost. Let set. Cut into squares.

Makes 2 pounds.

Worthington, Calvin-Knuth Unit 5

Tart words make no friends. . . . .

CREAM CANDY

1 cup rich cream
1 cup white syrup
3 cups white sugar

Cook to firm ball stage (244^{o})
Remove from heat and beat. When cooled, add the following:

1 tsp. vanilla
1 cup walnut meats

Beat as long as you can. Mold in a buttered pan and let it harden. Slice it as you want to use it.

Mrs. Raymond House, Slayton
Good Will Club

DIVINITY

2 cups sugar
1/2 cup white syrup
1/2 cup water
Vanilla

Boil until brittle ball is formed;then beat this syrup and 2 beaten egg whites until creamy. Do not underbeat!

Slayton FHA

DIVINITY

2-1/2 cups sugar
1/4 cup white syrup
1/2 cup water
2 egg whites, beaten stiff
1 tsp. vanilla

Mix sugar, syrup and water. Cook until it forms a soft ball Pour hot mixture into beaten egg whites. Beat until stiff peaks form. Drop on waxed paper.
When stiff, stir in nuts, if desired.

Mr. and Mrs. Dennis Schoneck, Amboy *

The one thing nice about silence is that it can not be repeated.

DIVINITY

2 cups sugar
1/2 cup corn syrup
1 tsp. vinegar
1/2 cup water

Cook to a hard ball stage. While the above is cooking, beat 2 egg whites and 2 Tbsp. sugar to stiff peaks. Pour the syrup over the egg whites, beating until stiff enough to hold peaks when put on wax paper. I use 2 spoons to make drops.

George Schadt, Okabena
Sievert-Peterson Post 608

DIVINITY

2-1/2 cups sugar
1/2 cup white syrup
1/2 cup water

Cock the above until it spins a long thread. Do not stir it after it starts cooking.- 5 minutes - Have ready the following:
2 egg whites stiffly beaten

Add hot mixture slowly, beating constantly with mixer. Add 1-1/2 tsp. vanilla and 1/2 tsp. almond extract. Beat until it loses its glossy shine. Drop onto wax paper. Top with walnuts or pecans.

Laura Hebig, Lismore Grade 2

DIVINITY DROPS

1/2 cup light corn syrup
2-1/2 cups sugar
1/4 tsp. salt
1/2 cup water
2 egg whites
1 tsp. vanilla
1 cup nuts, coarsely chopped
Red or green candied cherries

Mix corn syrup, sugar, salt and 1/2 cup water. Cook, stirring until sugar is dissolved. Continue cooking without stirring, until a small amount of mixture forms a firm ball when dropped in cold water (248 degrees on candy thermometer). Beat eggs until stiff but not dry. Pour about half the syrup slowly over whites, beating constantly. Cook remainder until a small amount forms hard threads in cold water (272°). Add slowly to first mixture, and beat until mixture holds its shape. Add vanilla and nuts. Drop by dessert spoon onto wax paper. Decorate with the cherry halves.

Hazel Wagar, Worthington, Worthwhile Study Club

JELLO DIVINITY

3 cups sugar
3/4 cup white syrup
3/4 cup water
2 egg whites
1-3 oz. pkg. Jello, any flavor
1 cup nut meats

Combine sugar, syrup and water in a heavy sauce pan. Cook to 250°, stirring occasionally. Beat egg whites until stiff (during cooking). Blend in Jello powder. Pour syrup in thin stream into egg whites, beating constantly. When too stiff for beater, beat with a spoon until it holds its shape. Drop by spoonsful on to a buttered cookie sheet.

Lydia Filipi, Worthington BPW

CREAMY CHOCOLATE FUDGE

1-1/2 cups sugar
1 pkg.(6 oz.) Semi-Sweet Chocolate Chips
1/2 cup marshmallow topping
1/2 cup walnuts, chopped
2/3 cup evaporated milk
1/4 cup margarine
1/2 tsp. vanilla

Combine sugar and evaporated milk in sauce pan. Stir over medium heat until mixture comes to a full boil; continue boiling 10 minutes longer, stirring occasionally. Remove from heat, and combine remaining ingredients in bowl. Stir in boiling milk mixture. Beat until chocolate is melted and mixture thickens. Pour into greased 8 inch square pan. Chill. Cut into squares. This recipe makes about 3 dozen confections.

Worthington, Calvin-Knuth Unit 5

DELICIOUS CHOCOLATE FUDGE

13 oz. can evaporated milk
4-1/2 cups white sugar

Bring the above ingredients to a full rolling boil. Boil 6 minutes, stirring constantly. Then remove from heat and add the following:

2 sticks margarine
8 oz. pkg. miniature marshmallows
3-6 oz. pkgs. chocolate chips
2 cups nut meats

Fold in til well blended. Pour into a 9 x 13 pan. This can be cut in pieces before it is completely chilled.

Rosella McGinty, Holland, American Legion Auxiliary Unit 534

DEVILISH GOOD FUDGE

Melt 2 squares of unsweetened chocolate in 3/4 cup milk over low heat, stirring constantly until blended. Add 2 cups sugar and a dash of salt. Cook and stir over medium heat until mixture comes to a boil. Then boil without stirring to a soft ball stage. Add 2 Tbsp. butter and 1 tsp. vanilla. Cool to 110°. Beat until mixture begins to thicken, lose its gloss and holds its shape. Pour at once into greased 8 x 4 inch pan. Cool. Cut into squares.

Mrs. Dan Riemersma, Des Moines, Iowa +

EASY FUDGE

Mix 2/3 cup evaporated milk, 1-2/3 cup sugar and ½ tsp. salt over medium heat. Bring to boil. Cook five minutes, stirring constantly. (Time when mixture starts to bubble.) Remove from heat. Add 1-1/2 cup diced marshmallows, 1-1/2 cup chocolate chips and 1 tsp. vanilla. Stir until marshmallows melt. (9 x 9 pan)

Slayton FHA

Becky Keckvliet, Worthington BPW

FUDGE

1-lb. powdered sugar
1/2 cup cocoa
1/4 tsp. salt
1/4 cup milk
1/2 cup butter
1 Tbsp. vanilla
1/2 cup nuts

Mix dry ingredients in a bowl. Heat milk, butter and vanilla together. Then mix in dry ingredients and add nuts. Put into pan and let cool for an hour.

Heron Lake FHA

FUDGE

6 heaping Tbsp. cocoa
4 cups sugar
1 can evaporated milk
1/4 lb. margarine

Grease sides of pan with margarine cube. Heat until mixture forms soft ball in water. Then add 1 tsp. vanilla. Beat in ½ to 3/4 jar of marshmallow fluff.

Dawn Scroggs, Lismore Grade 2

FUDGE

Melt 1/2 cup butter. Add 4 cups sugar. Add 1/2 cup white syrup, 3/4 cup half and half, and 1/3 cup cocoa.

Boil to soft ball stage. Add vanilla and nuts. Beat until creamy.

Mavis Grage, Jasper
Oscar-Iverson Unit 133

FUDGE

4 cups sugar
1 tall can evaporated milk
1/4 lb. butter
2 pkgs. chocolate chips
1 pint marshmallow creme
1 tsp. vanilla
Nuts

Cook sugar, milk and butter to a soft ball stage. Constantly stir. Remove from heat. Stir in chips, marshmallow creme, vanilla and nuts.

Pour into buttered pan.

Never fail fudge . . . . . .

Mrs. Marie Bohl, Pipestone
Jean Krogman, Lismore Grade 2
Dorothy Weets, Jasper, Eden Jolly Union Club

FUDGE

Melt 2 squares of chocolate (Bakers) with one large Tbsp. of butter, gradually add 1 scant cup of milk.

Cook until it thickens like pudding.

Add 2 cups white sugar. Boil to soft ball stage. Cool. Beat until creamy and add nuts (marshmallows, if you desire). Pour in 8 x 8 inch pan.

Mrs. Herbert Stensrud, Lakefield

FERN'S FABULOUS FUDGE

4 sq. unsweetened chocolate
1 stick of butter
1-lb. of confectioners sugar, sifted
1 egg
¼ cup sweetened condensed milk
1 tsp. vanilla
1 cup nuts, chopped

Grease an 8 x 8 inch pan.

Fill a pan half full of very hot water. Place the chocolate and butter in another pan and place over the first. While butter and chocolate are melting, sift the sugar into a large bowl. Add the egg and the milk to the sugar. Mix well with spatula. Stir in the melted chocolate and butter. Add the vanilla and nuts. Mix well. Pour into the buttered pan. Refrigerate for at least two hours until hard. Makes 35 small pieces.

Deanne Gertner, Westbrook, Rosehill 4-H

PEANUT BUTTER FUDGE

2 cups sugar
2/3 cup milk

Boil the above to the soft ball stage. Remove from heat.Add:

1 cup peanut butter
1 tsp. vanilla
1 cup marshmallow creme

This recipe may be doubled to make a 9 x 13 pan full.

Mrs. Melroy Milbrath, Dewey, Illinois +

Trifles make perfection, but perfection is no trifle!

PEANUT BUTTER FUDGE

1 cup milk, plain
1/2 cup butter
2 cups sugar

Cook the above 12 to 15 minutes. Stir constantly. Remove from heat and add 2 cups marshmallow creme, 1 cup peanut butter, and 1 tsp. vanilla. Pour into 9 x 13 pan, buttered. Cool.

Caroline Krapf, Jasper, Eden Jolly Union Club

SHORT CUT FUDGE

1 large pkg. chocolate chips
3/4 cup sweetened condensed milk
1 tsp. vanilla
1 cup nuts, chopped

Melt chocolate chips over hot water or very low burner. Add the milk and stir. Remove. Add vanilla and pour into greased pan. Nuts may be added to mixture or sprinkled on top. Chill.

Mr. and Mrs. Ferdie Haberman, Brewster *

WALNUT FUDGE

2 cups sugar
3 Tbsp. cocoa
3/4 cup milk
1/2 tsp. salt
1 Tbsp. butter, large
1 cup walnuts, chopped

Mix sugar, cocoa, salt and milk in sauce pan. Cook over medium heat to soft ball stage. Take from stove, add butter and cool 5 minutes. Beat fudge until it begins to thicken. Add vanilla and nut meats. Beat a few minutes more. Pour into well buttered pan. Let harden and cut in squares.

Mrs. Tom Bute, Alpha
Alpha Senior Citizens

Did you know that . . . .

if you put ½ teaspoon corn starch in your fudge it will not crack when cut.

GINGER CANDY

2 cups white sugar
1 cup brown sugar
3/4 cup milk
2 Tbsp. white corn syrup

Cook slowly to soft ball stage (238°), stirring frequently. Add 2 Tbsp. butter.

Remove from fire. Cool. Beat well until it begins to thicken. Add 1/4 cup crystal ginger or preserved, chopped. and 1 tsp. vanilla.

Pour in 8 x 8 inch pan. Cut into squares before it hardens.

If preserved ginger is used - drain well.

If crystallized ginger is used - wash the sugar from it in milk. Dry and cut into small chips.

Mildred Witte, Pipestone, Eden Jolly Union Club

CHOCOLATE DIPPED MARSHMALLOWS

1 pkg. German Sweet Chocolate, melted

Dip marshmallows in chocolate and roll in chopped nuts. Put into refrigerator to cool.

Rosalia Witte, Pipestone, Eden Jolly Union Club

PEANUT BRITTLE

2 cups sugar
1/2 tsp. salt
1 cup white corn syrup
1/4 cup water
1-1/2 cup peanuts, raw
2 Tbsp. butter or margarine
2 tsp. soda
1 tsp. vanilla

In a 3 qt. sauce pan, combine sugar, corn syrup, salt and water. Mix well. Cook over medium heat stirring constantly till sugar dissolves, then frequently to prevent burning - to 285°. Add peanuts and butter. Stir constantly. With candy thermometer, cook to 295°. Remove from heat. Add vanilla and soda, stirring well; work fast. Pour on two well-oiled cookie sheets, evenly divided. Soon as brittle begins to set, loosen from sheet, flip it over, and stretch. Pull the brittle as thin as you like. When cold, break into pieces. Makes two pounds.

Leona Dahl, Fairmont Garden Club

PEANUT BRITTLE

2 cups sugar
1 cup light corn syrup
1 cup water
2-1/2 cups unroasted spanish peanuts
1/4 tsp. salt
1 Tbsp. butter
1/2 tsp. soda

Combine sugar, syrup and water. Cook slowly, stirring until sugar is dissolved. Cook to soft ball stage (238°). Add peanuts and salt. Cook to hard crack stage (290°). Stir constantly. Remove from heat, add butter and soda. Slightly stir and pour evenly into well greased cookie sheet. When cold, break in pieces.

Alma Hendricksen, Okabena
Sievert-Peterson Unit 608

PEANUT BRITTLE

3 cups white sugar
1-1/4 cup water
1-1/2 cup white syrup

Cook to soft ball stage.
Add 1-lb. raw peanuts.
Cook to crack stage and add 3 tsp. soda in a little water and 1-1/2 tsp. vanilla.
Pour on well-greased or buttered cookie sheets and spread thin.

Lois Eikmeier, Jasper, Eden Jolly Union Club

PEANUT BRITTLE

2 cups white sugar
1 cup white corn syrup
1/2 cup water

Combine sugar, syrup and water and cook together until it forms a hard ball in cold water or at 260 degrees.
Then add 2 cups spanish peanuts, 1 heaping tsp. butter and 1 tsp. vanilla.
Cook until syrup is brown (this takes time and stirring all the time) When brown remove from fire and add 1 tsp. soda. Mix well and pour in buttered pan, spreading thinly. When cold break in pieces.

Bibie Schadt, Okabena
Sievert-Peterson Unit 608

PEPPERMINT CANDY

2 cups sugar
1/2 cup white corn syrup
1/4 tsp. cream of tartar
1/2 cup water

Place sugar, water, syrup and cream of tartar in a pan and boil to soft ball stage. Remove and add 1 tsp. peppermint. Stir until creamy and drop by spoonful on waxed paper.

Mr. and Mrs. Gene Lindquist, Clarissa *

MASHED POTATO CANDY

3/4 cup mashed potatoes
4 cups coconut
4 cups powdered sugar
1/2 tsp. vanilla
1/8 tsp. salt

Mix all the above ingredients together and chill. Form into balls and dip into mixture below:

1-6 oz. pkg. chocolate chips
2 sq. bitter chocolate
1 inch paraffin wax

Heat until all melted and dip the balls in mixture.

Slayton FHA

Mrs. W A Petersen, Sr. Holland
Earl Gruis Auxiliary Unit 534

Mr. and Mrs. Leo Gertner, Westbrook *

GIVE . . . . .

To a personal enemy, forgiveness;
To a friend, your heart;
To your child, a good example;
To your father, deference;
To your mother, conduct that will make her proud of you;
To yourself, respect;
To all men, charity.

SALTED NUT ROLL

2 cups sugar
1/2 cup white corn syrup
1/2 cup water

Combine in heavy sauce pan and mix well. Cook over medium heat, stirring constantly until sugar is dissolved. Bring to a boil, without stirring. Cook until mixture reaches 252°. Mean - while place in a large mixing bowl 2 egg whites. Beat until stiff. Slowly pour hot syrup into egg whites while beating. Beat very stiff. Stir in 1 tsp. vanilla. Allow to stand at room temper- ature, stirring occasionally until mixture is consistency of soft dough. With greased hands form into 2 or more rolls. Chill until firm.

Combine in heavy sauce pan 1 can sweetened condensed milk, ½ cup light corn syrup. Mix well. Cook over low heat, frequently stirring until mixture reaches 236 degrees. Roll each chilled roll into mixture. Coat evenly. Roll in previously chopped nuts (chopped cocktail salted peanuts). Chill.

Bibie Schadt, Okabena
Sievert-Peterson Unit 608

TAFFY

2 cups sugar
1 cup dark syrup
1 tsp. vinegar
2 Tbsp. butter

Boil together until it hardens when dropped in cold water. Pour in buttered pan and let cool. May be pulled or used for pop- corn balls.

Mrs. Alton Leopold, Heron Lake

HOLIDAY YULE LOG

In a large bowl combine 3 cups powdered sugar, 1/4 cup butter that has been melted and 2 tbsp. milk. Mix until smooth.

Add and blend 1 tsp. vanilla, 3 drops red cake color, and 3 cups flaked coconut.

Stir in 1/4 cup red maraschino cherries.

Shape into 2 logs - 12 inches long; before shaping roll in ½ cup pecans, chopped or add powdered sugar. If mixture is too soft, chill briefly.

No cook candy, pretty pink . . easy and cheap candy to make. Chill and slice. I like shaved chocolate in it.

Worthington, Calvin-Knuth Unit 5

CANDY HINTS

1. Choose a heavy cooking pan large enough to let the sugar syrup boil freely.

2. Prevent formation of sugar crystals. If recipe calls for butter, use it to grease sides of pan before adding the other ingredients. Stir sugar in thoroughly before placing mixture over heat. During cooling, do not stir or agitate.

3. Watch candy closely. Temperature rises with great speed once it reaches 220°.

4. Test candy carefully. A dependable candy thermometer takes the guesswork out of testing. To get an accutate reading, be sure candy is bubbling all around bulb; and bulb is not resting against metal pan. Use cold water test if you don't have a thermometer. Drop a small amount of candy from spoon into very cold water in a cup. Be sure to remove candy from heat as you test. Use clean spoon for each test.

4. Be patient about cooling. Don't beat the candy before it has cooled to 110° - or when the saucepan feels lukewarm to palm of the hand.

6. "Stir-beat". Stir steadily, not furiously. If possible, have a second person to help beat.

7. When it rains or humidity is high, cook a degree or so higher than the recipe states.

8. Altitudes affect temperature. Consult altitude table for adjustments.

Stages

Soft ball--234°- 240°-Can be picked up, but flattens.

Firm ball--242°- 248°-Holds shape unless pressed.

Hard ball-- 250°- 268° Holds shape, though pliable.

Soft crack-270°- 290°-Separates into hard threads ;not brittle.

Hard crack-300°- 310°- Separates into hard and brittle threads.

Cookies

A cookie jar setting on the shelf
Is not much good just in itself,
But keep it full and you will see
That's all you'll need with coffee or tea.

ANGEL COOKIES

1/2 cup sugar
1/2 cup brown sugar
1 cup shortening
1 tsp. vanilla
1/2 tsp. salt
1 egg, beaten
1 tsp. soda
1 tsp. cream of tartar
2 cups flour
Nuts, if desired

Form into balls. Dip in cold water, then in coconut and in a sugar-cinnamon mixture. Place on ungreased cookie sheet. Bake at 350 degrees.

Slayton FHA
Rosa Korstad, Trosky, American Legion Auxiliary
Mrs. Patricia Keatz, Comfrey, Albin Johnson Unit 244

SELF-FROSTING ANISE COOKIES

3 eggs, room temperature
1 cup plus 2 Tbsp. sugar
1-3/4 cup flour
1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. anise extract

Beat eggs until fluffy. Add sugar gradually and continue to beat 20 minutes. Add flour, baking powder and salt. Add anise extract.

Drop by teaspoon on a greased and floured cookie sheet. Let stand overnight or at least eight hours. Bake at 350 degrees for about 10 minutes.

Yields about 90 1-1/2 inch cookies.

Mrs. Orville Schrupp, Balaton

GLAZED FRESH APPLE COOKIES

1/2 cup shortening
1-1/2 cups brown sugar
1 egg
2 cups flour
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. cloves
1/2 tsp. nutmeg
1 cup nuts, chopped
1 cup apples, finely chopped
1 cup raisins, ground
1/4 cup milk

Cream shortening, sugar and egg.Add half the dry ingredients, which have been mixed together. Mix thoroughly, blend in milk.Add remaining dry ingredients. Lastly, add nuts, raisins and apples.

Drop by spoonsful on baking sheet. Bake 10-12 minutes at 400°. Spread with glaze while cookies are still hot.

GLAZE

1-1/2 cups powdered sugar
2-1/2 tsp. light cream
1 Tbsp. butter
1/8 tsp. salt
1/2 tsp. vanilla

Hills American Legion Auxiliary Unit 399

APPLESAUCE COOKIES

1 cup sugar
1/2 cup shortening
2 cups flour
1 tsp. soda
1 cup applesauce
1 cup raisins
3/4 cup nutmeats
1 egg
1/2 tsp. salt
Cloves, cinnamon and nutmeg

Anna C. Evjen, Sherburn

APPLESAUCE COOKIES

(Diabetic)

2 cups flour
2 tsp. soda
1 tsp. salt
2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/4 tsp. allspice

Sift together the above ingredients. Combine the following and add to the dry ingredients.

2 cups quick oatmeal
2 cups raisins

Mix together:

1 cup shortening
2 tsp. liquid sweetener
2 tsp. vanilla
4 eggs
2 cups applesauce,unsweetened

Add dry ingredients and mix well. Drop by spoonsful onto a greased cookie sheet.Bake at 375 degrees for 10-12 minutes. Store in a tight container or freeze.

Mrs. Wallace Hetle, Hanska
Oscar O. Haugen Unit 365

BETTY CROCKER NORTHLAND COOKIES

Cream 6 Tbsp. shortening (part butter for flavor) with 1 cup brown sugar. Stir in 1-3/4 cups flour, 1 tsp. soda, 1/2 tsp. salt 1/2 tsp. cinnamon and 1/4 cup water.

Blend in 1/2 cup nuts. Knead well with hands. Shape into 1 roll 1-1/2 inches high, 2 inches wide and about 8-1/2 inches long. Wrap in waxed paper. Chill until firm or over night. Cut with a very sharp knife into slices 1/8 inch thick. Place 1 inch apart on ungreased baking sheet. Bake about 6 minutes in a moderate (400) oven.

Worthington, Calvin-Knuth Unit 5

BROWNIE KISSES

2 pkgs.(4 oz. each) Baker's German Sweet Chocolate
1 Tbsp. butter
2 eggs
3/4 cup sugar
1/4 cup unsifted all-purpose flour
1/4 tsp. baking powder
1/4 tsp. cinnamon
1/8 tsp. salt
3/4 cup pecans, finely chopped
1/2 tsp. vanilla

Melt chocolate and butter over hot water, stirring occasionally. Beat eggs until foamy; add sugar 2 Tbsp. at a time, beating constantly until mixture is very thick--5 minutes at high speed of electric mixer or longer by hand. (This beating thickens the batter to right consistency, not the flour.) Blend in chocolate mixture. Add flour, baking powder, cinnamon and salt; blend well. Stir in nuts and vanilla. Drop from teaspoon onto greased sheets. Bake at 350 degrees for 10 to 12 minutes, or until cookies feel "set" when lightly touched. Store in tightly covered container.

This recipe yields 3 dozen cookies.

Worthington, Calvin-Knuth Unit 5

CHERRY NUT SLICES

2-1/4 cups flour
1 cup butter or margarine, soft
1 egg
2 Tbsp. milk
1 tsp. vanilla
1 cup confectioners sugar
2 cups candied cherries
1 cup pecan halves

In a large mixer bowl, combine all the ingredients except the cherries and pecans. Blend well at low speed. Stir in cherries and pecans; mix thoroughly. If necessary, chill 1 hour. Shape the dough into two 10-inch rolls. Wrap. Chill 1 hour or two hours. Cut into 1/4-inch slices. Place on ungreased cookie sheets. Bake 7 - 10 minutes at 400 degrees. Cool.

Yields about 80 cookies.

Mr. and Mrs. Art Horton, Pipestone *

CHOCOLATE CHIP COOKIES

3/4 cup brown sugar
3/4 cup crisco
Pinch of salt
2-3/4 cup flour
3/4 cup chocolate chips
3/4 cup white sugar
2 eggs
1 tsp. soda
1 tsp. vanilla

Cream crisco and sugar. Add salt, vanilla and chocolate chips Add soda to the flour. Sift. Mix well together. Drop on cookie sheet and bake at 375 degrees for 12 - 15 minutes.

Timothy, Lismore Grade 1

CHOCOLATE CHIP COOKIES

2 cups sifted flour
1/2 tsp. soda
1/2 tsp. salt
1/3 - 1/2 cup shortening
1/2 cup sugar
1/4 cup brown sugar, packed
1 egg, well beaten
1 pkg. semi-sweet chocolate chips
1/2 cup nut meats, chopped
1 tsp. vanilla

Bake in a 375 degree oven for 10 to 12 minutes.

Caroline Reuter, Lismore Grade 4

CHOCOLATE CHIP COOKIES

1 cup crisco (no butter))
3/4 cup brown sugar) Cream
3/4 cup granulated sugar)

Add two eggs, beaten. Dissolve 1 tsp. soda in 1 tsp. hot water and mix. Alternate with 2-1/4 cup flour, 1 tsp. salt. Lastly add 1 cup chopped nuts and 1 pkg. chocolate chips. Add 1 teaspoon vanilla and drop on greased cookie sheet. Bake 10 - 12 minutes at 350 degrees.

Mary Johnson, Worthington +

FAVORITE CHOCOLATE CHIP COOKIES

1 cup brown sugar
1 cup white sugar
1 cup shortening
2 eggs, beaten
2 cups flour
1 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1/2 tsp. burnt sugar flavoring
2 cups oatmeal
1 cup chocolate chips
1/2 cup nut meats, if desired

Chill at least 1 hour. Bake at 350 degrees for 12 - 15 minutes.

Curtis Van Maasdam, Westbrook, Rosehill 4-H

CHOCOLATE CHIP COOKIES WITH PEANUT BUTTER

1/2 cup granulated sugar
1/2 cup brown sugar, packed
1/2 cup shortening
1/2 cup peanut butter, chunky
2 eggs
1/2 tsp. vanilla
1-1/2 cup flour, sifted
1/2 tsp. soda
1/4 tsp. salt
1 cup chocolate pieces

Cream sugars, shortening, peanut butter, eggs, and vanilla; sift dry ingredients and add to creamed mixture. Beat well; mix in chocolate pieces. Drop by teaspoon onto greased cookie sheet. Bake at 350 degrees for 12 - 15 minutes.
Yields 4 dozen.

Mrs. Vi Mertesdorf, Balaton, Shelburne Birthday Club

THE BEST CHOCOLATE COOKIE

1-1/2 cup sugar
1 cup butter or margarine
2 eggs
1 cup buttermilk
1/2 tsp. salt
1/2 cup cocoa
1 tsp. soda
3 cups flour
1 cup nut meats
1 tsp. vanilla

This is a very large recipe - I usually divide it and add black walnuts to one half of it and regular walnuts to the rest. Frost with your favorite frosting.

Mrs. C.O. Leak, Worthington
Calvin-Knuth Unit 5

CHOCOLATE CLUSTERS

Mix well in a heavy sauce pan 1 package chocolate pudding mix (not the instant kind) 1 cup sugar and 1/2 cup evaporated milk.

Cook and stir to a full all-over boil. Lower heat. Stir and boil slowly for three minutes. Take off heat without stirring. Add 1 Tbsp. butter and let cool 10 minutes. Then stir until mixture is very thick. Then stir in 1 cup small salted peanuts. Drop by teaspoon on waxed paper.

Joe Springman, Lismore Grade 3

RICH CHOCOLATE CRINKLE PUFFS

Melt 1 pkg. (12 oz.) semi-sweet chocolate pieces over a pan of hot water. Stir in 1/2 cup shortening amd 1/2 tsp. salt. Beat 3 eggs thoroughly. Gradually beat in 3/4 cup sugar. Continue beating until very thick. Add 1 cup quick-cook oatmeal, 1 tsp. vanilla and the melted chocolate mixture. Drop by teaspoon onto a greased cookie sheet. Bake at 375 degrees for 6 - 8 minutes.

Yields 6 dozen.

Mrs. John Intlekofer, Granada

CHOCOLATE DROPS

1/2 cup butter
2-1 oz sq. unsweetened chocolate, melted
1-1/2 cups sugar
2 eggs
1 cup sour cream
1 tsp. vanilla
2-3/4 cup sifted flour
1/2 tsp. salt
1 cup nuts, chopped

Cream butter and add the chocolate. Gradually add the sugar. Beat in eggs one at a time. Add sour cream and vanilla. Sift the flour, soda, and salt;gradually add to the first mixture. Add the nuts. Chill at least 1 hour. Drop by rounded teaspoon onto a lightly greased cookie sheet. Space the cookies about 2 inches. Bake in a 375 degree oven for about 10 minutes and frost with a chocolate frosting.

Bev Dahlberg, Rushmore Legion Auxiliary

CHOCOLATE MARSHMALLOW COOKIES

3 squares chocolate)
2 Tbsp. butter) Melt together

1 egg, beaten
1 tsp. vanilla
1 cup powdered sugar

Mix into 1 cup nuts 1 package colored miniature marshmallows Divide into 1/3 rolls. Make a log and roll in coconut. Freeze and slice while cold. Serve.

Mary Willford, Dundee Legion Auxiliary

Did you know that . . .

if you are making cookies and want to press them out with a fork, try dipping the fork in powdered sugar instead of flour.You will find that the powdered sugar makes the cookies have a nicer glaze and they will absorb the extra amount of flour which sometimes makes the cookies hard and tough.

CHOCOLATE MUNCHERS

1/2 cup semi-sweet chocolate pieces
1/2 cup miniature marshmallows
1 Tbsp. water
1/2 cup sugar
3/4 cup flour
1/2 tsp. salt
1/3 cup firmly packed brown sugar
1/2 cup shortening
1 egg
2 tsp. almond extract
1/2 tsp. vanilla
1-1/4 cups quick-cooking rolled oats
1 cup pecans, chopped

In a large sauce pan melt chocolate pieces, marshmallows and water over low heat, stirring constantly. Remove from heat. Add the remaining ingredients except oats and pecans. Blend well.

Stir in oats and pecans. Mix thoroughly. Drop by rounded teaspoons onto ungreased cookie sheets. Bake at 350 degrees for 12 - 15 minutes. Cool.

Yields about 48 cookies.

Lynn Sauder, Heron Lake +

CHOCOLATE ROLL COOKIES

Beat 2 eggs. Add 2 cups powdered sugar and beat well. Melt 1 large package chocolate chips with 1/4 cup butter. Add to egg mixture. Pour over 1 large package of miniature colored marsh - mallows. Mix well. Sprinkle coconut on waxed paper. Put entire mixture on the coconut. Roll up. Refrigerate. Slice as you use them.

Mrs. Don Camery, Worthington B.P.W.

CINNAMON STICKS

Combine 1 cup shortening (half butter) with 5 Tbsp. sugar, 2 cups flour, 1/2 tsp. salt, 1 tsp. vanilla and 1 tsp. almond extract. Pat out on floured board to 1/2 inch. Cut in strips about 2 inches by 1/2 inch. Bake at 375 degrees about 12 minutes.While still hot, roll in mixture of 1/2 cup sugar and 1 tsp. cinnamon.

Jennifer, Lismore Grade 1

COCOA CHEESE SANDWICH COOKIES

2 cups flour
1/2 tsp. salt
3/4 cup sugar
1/3 cup cocoa
3/4 cup butter, softened
1 egg
1 tsp. vanilla

Combine and shape into 2 inch rolls - wrap in waxed paper. Chill at least 2 hours and cut into slices 1/8 inch thick. Place on ungreased cookie sheet. Bake at 350 degrees for 8 - 10 minutes. Place two cookies together with cream filling.

CREAM FILLING

Combine 3 Tbsp. butter, softened; 1 Tbsp. cream; 1 (3 oz.) package cream cheese; 2 cups confectioners' sugar; and 1/4 tsp. salt. Mix thoroughly and spread between cookies.

Chris Sauder, Heron Lake +

COOKIES

1 cup white sugar
1/2 cup brown sugar
1 cup butter or lard
1 egg
1-1/2 cups rolled oats
1-1/2 cups flour
1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla

Bake.

Mrs. Millie Rollings, Lake Crystal

CEREAL CRUNCH COOKIES

1 cup brown sugar
1 cup white sugar
1 cup shortening
1 cup peanut oil
1 egg
3-1/2 cups flour
1 tsp. soda
1 tsp. cream of tartar
1/4 tsp. salt
1 tsp. vanilla
1 cup rice krispies
1 cup coconut
1 cup oatmeal
1 cup nuts, chopped

Drop from spoon and bake at 375 degrees until brown.

Mrs. Carl Wahl, Westbrook, American Legion Unit 152

CRISP CEREAL COOKIES

1 cup white sugar
1 cup brown sugar
1 cup shortening
1 cup Wesson oil
1 egg, beaten
1 Tbsp. buttermilk or sour cream
1 tsp. cream of tartar
3-1/2 cups flour
1 tsp. salt
1 tsp. soda
1/2 cup coconut
1 cup oatmeal
1 cup corn flakes
1/2 cup nut meats

Cream sugars and shortenings. Then add rest of ingredients in order given. Bake on greased cookie sheet at 350 degrees until golden brown.

Janeen Moser, Lismore Grade 1

CRUNCH DROPS

2 cups sifted all-purpose flour
1 tsp. baking soda
1/2 tsp. salt
1 cup butter or margarine
1 cup light brown sugar, packed
1 cup granulated sugar
2 eggs
1 tsp. vanilla
2 cups quick-cooking oats, raw
1 can (3-1/2 oz.) coconut

Preheat oven to 375 degrees.
Lightly grease cookie sheets.
Sift flour with baking soda and salt; set aside. In a large bowl beat at medium speed, butter, sugars, eggs and vanilla until light and fluffy. At low speed beat in flour mixture until well-combined. Stir in oats and coconut until well-blended to make a stiff dough.
Drop by slightly rounded teaspoon, 2 inches apart onto prepared cookie sheets.
Bake 12 to 15 minutes.
Yields about 5 dozen cookies.

Sherry Linneman, Worthington B.P.W.

DATE PECAN BALLS

1 cup butter, soft
1/2 cup sugar
2 tsp. vanilla
2 cups pecans, ground
1 cup whole dates, cut up
2 cups flour, sifted

Cream butter and sugar. Add vanilla and mix. Add flour and mix. Blend in pecans and dates. Roll teaspoonfuls of dough into balls. Refrigerate balls for 1 - 2 hours. Bake at 350 degrees on greased cookie sheet for about 20 minutes. Remove from oven and roll balls into powdered sugar. Sprinkle again with sugar after they are cooled.

Mrs. Luttmers, Worthington, Calvin-Knuth Unit 5

MIDGE'S DATE SURPRIZE COOKIES

3 cups shortening
6 eggs
1 cup sugar
6 tsp. vanilla
1-1/2 cups brown sugar
6 cups flour
3 tsp. soda
3 tsp. salt
Dates, chopped

One may use chopped dates or chips or nuts.
This is a trippled batch.
Yields 16 dozen cookies.

Mary McAllister, Jeffers Unit 401

DOUBLE TREAT COOKIES

2 cups sifted flour
2 tsp. baking soda
1/2 tsp. salt
1 cup shortening
1 cup sugar
1 cup brown sugar
2 eggs
1 tsp. vanilla
1 cup peanut butter
1 cup salted peanuts, chopped
1 (6 oz.) pkg. chocolate chips

Sift together dry ingredients. Beat together next 5 ingredients until fluffy. Blend in peanut butter and chocolate chips. Shape into small balls; place on ungreased baking sheet. Flatten with a glass dipped in sugar.

Bake at 350 degrees about 8 minutes or until brown.
Makes 7 dozen cookies.

Mrs. Robert Eilders, Ocheyedan, Iowa +

DIABETIC SWEETENER COOKIES

1 Tbsp. sweetener (Sweet 10)
2/3 cup water
1/4 cup shortening
1 cup raisins
1 tsp. cinnamon
1/4 tsp. nutmeg
1/2 tsp. salt
1 egg
3/4 cup apple, shredded
1 cup flour
1 tsp. soda
1/2 tsp. vanilla
1/2 tsp. maple flavoring

Combine sweetener, water, shortening, raisins and spices in a pan and boil for 3 minutes. Then add the rest of the ingredients until blended. Drop by spoon onto cookie sheet. Bake at 350 degrees 10 to 12 minutes.

Margaret Sommers, U.H.M. of N. Redwood

EGG WHITE COOKIES

Beat 2 egg whites, 1/8 tsp. cream of tartar and 1/8 tsp. salt. Add 2/3 cup sugar and whip a long time. Fold in chocolate chips.

Preheat oven to 350 degrees.

Drop cookies on sheet, put in oven. Shut off oven heat. Let cookies remain in oven overnight.

Mrs. Rodney Schulte, Butterfield

FARMER COOKIES

Mix until creamy: 1 cup white sugar, 1 cup brown sugar, packed 1 cup shortening, not oil, 1/2 cup peanut butter. Beat in 2 eggs.

Sift together: 2 cups white flour, 1 tsp. salt, 1 tsp. soda and 1/2 tsp. baking powder. Mix in.

Add 2 cups quick-cooking oatmeal, 2 cups rice krispies, 1 cup flaked coconut. If too dry, add a very little amount of milk.

Drop by spoonful. Pat flat and shape with floured fingers. Bake 12 minutes at 350 degrees.

Add chopped nuts or scalded raisins, if desired. Other dry cereals may be used. Do not use sugared cereals.

Bessie Whelan, Worthington B.P.W.

FORGOTTEN KISSES

Preheat oven to 375 degrees for 15 minutes.

2 egg whites
1/8 tsp. salt
1/2 tsp. cream of tartar
3/4 cup sugar
1/2 tsp. vanilla
1-1/2 cup chocolate chips

Beat egg whites until frothy. Add salt and cream of tartar. Add sugar slowly, beating on high speed until glossy. Add chocolate chips. Drop by teaspoon onto greased cookie sheet. Place in oven. TURN OFF OVEN. Do not open oven door for at least 5 hours. (I make this late in the evening and leave them in the oven until morning.)

Mrs. Dennis Stephens, Houghton, Michigan +

FORK COOKIES

1 cup brown sugar
1 cup white sugar
1 cup soft shortening
3 eggs, beaten
1/4 tsp. salt
1 tsp. vanilla
3-1/2 cups flour
1 tsp. soda
1/4 tsp. cream of tartar

Mix all the above ingredients together. One can add coconut, nuts, or chocolate chips.

Form into balls. Press out with a fork.

Bake at 350 degrees.

This recipe yields about 70 cookies.

Frieda Rankin, Jeffers, Odegaard-Quade Unit 401
Mrs. Clarence Ackerman, Slayton

FRUIT NUT COOKIES

1 cup butter or margarine
1-1/2 cup white sugar
1 cup black walnuts
1 tsp. vanilla
4 small eggs
2 tsp. maple flavoring
1-1/2 cup dates, cut up
3 cups flour
1 tsp. baking powder
1 tsp. soda dissolved in
1/2 cup hot water

Mix the above in the order given. Drop by teaspoon. Bake in a 350 degree oven. Other candied fruit may be used.

Ruth Meyer, Fairmont, Northrup Unit 522

He is the happiest, be he king or peasant, who finds peace in his home. . .

FRUIT COCKTAIL GEMS

1 lb. can fruit cocktail (2 cups)
1/2 cup brown sugar
1/4 cup granulated sugar
1 egg
1/2 tsp. salt
1/2 tsp. vanilla
1/2 cup butter or margarine

Beat until fluffy. Then sift together the following:

2 cups flour
1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. cinnamon
1/4 tsp. cloves

Drain the fruit cocktail. Use 1/3 cup of the syrup. Mix all together adding a little at a time (juice). Beat. Then add 1/2 cup raisins and 1/2 cup chopped walnuts. Drop from teaspoon onto greased cookie sheet. Bake 10 to 12 minutes at 375 degrees.

Cover with icing.

Mrs. John Albright, Jeffers, Legion Auxiliary Unit 401

FRUIT COOKIES

2 cups brown sugar
2/3 cup butter or margarine
1/3 cup hot water
1 tsp. soda
2 eggs
1 tsp. cinnamon
Nutmeg
Salt
1 cup raisins, chopped
Vanilla

Mix a soft dough to handle well. Use a large cookie cutter. Bake about 10 minutes at 350 degrees. These cookies freeze very well. This recipe yields about 40 cookies.

Mrs. Margaret L. Eckmann, Truman

FRUIT COOKIES

1 cup brown sugar
1 cup white sugar
2/3 cup shortening
1 cup raisins, ground
3 eggs
3 Tbsp. sweet cream
1 tsp. soda in a little hot water
3 cups flour
1/2 tsp. cinnamon
1/4 tsp. allspice
1/4 tsp. nutmeg
1 cup nuts, chopped fine

Red and green candied cherries cut in small pieces may be used for color or for decorating the top. Mix all the ingredients the usual way and roll out on floured surface. Sprinkle with sugar and bake in a moderate oven.

 Marcella Zempel, Wood Lake

TINY TIMM FRUIT CAKE COOKIES

1 cup butter
1-1/2 cup brown sugar, packed
2 eggs, beaten
2-1/2 cups flour
1 tsp. soda
1 tsp. cinnamon
1 tsp. vanilla
1 tsp. salt
4 slices candied pineapple, cut
1/2 lb. candied cherries, cut
2 lb. dates, cut up
2 cups walnuts
1 cup pecans

Cream butter and sugar. Add beaten eggs. Mix some of the flour with the fruit. Sift flour, soda, cinnamon and salt together. Mix all ingredients together. Drop from spoon into tiny greased muffin tins. Bake 20 minutes at 350 degrees. Place strips of wax paper in the tins to lift the cakes out.

Clarice Rosenkjar, Pipestone
American Legion Auxiliary Unit 534

HOLIDAY FRUIT DROPS

1 cup shortening
2 cups brown sugar
2 eggs
1/2 cup sour milk (buttermilk)
3-1/2 cups flour
1 tsp. soda
1 tsp. salt
1-1/2 cup pecans, broken
2 cups candied cherries, halved
2 cups dates, cut up

Mix shortening, sugar and eggs well. Stir in sour milk. Blend dry ingredients - stir in. Mix in pecans, cherries and dates.

Chill at least 1 hour.

Drop by rounded teaspoon about 2 inches apart on a cookie sheet. Bake 8 to 10 minutes at 400 degrees.

Mabel Shore, Worthington B.P.W.

FUDGE COOKIES

2 Tbsp. butter
1 can condensed milk
1-1/2 cups chocolate chips
1 cup flour
1 cup nut meats
1 tsp. vanilla
Pinch of salt

Melt butter in top of double boiler. Add chocolate chips and milk to melted butter. Stir over heat until all is melted. Add to flour and nuts. Add vanilla and salt. Drop by small teaspoon onto greased cookie sheet. Bake at 350 degrees for about 12 minutes.

Mrs. Arthur R. Hussong, Brewster
Sievert-Peterson Unit 608

CHEWY FUDGE CAKE COOKIES

In a sauce pan, melt 2 squares of baking chocolate and 1/4 cup cooking oil. Then stir in 1 cup sugar, 2 eggs, unbeaten and 1 teaspoon vanilla. Sift together and add 1 scant cup of flour, 1 teaspoon baking powder and 1/4 teaspoon of salt. Chill mixture for an hour. Then after dampening your hands, form dough into little balls. Roll the balls in powdered sugar and bake at 400 degrees for about 10 minutes.

Sherry Linneman, Worthington B.P.W.

MERRY MALLOW FUDGIES

Cut 16 large marshmallows in quarters, and freeze while preparing dough - -

Sift together 2/3 cup cocoa, 3 cups flour, 1 tsp. soda and 1 tsp. salt. Set aside.

Cream 1 cup sugar, 1/2 cup brown sugar, and 1 cup shortening

Blend in 2 eggs, unbeaten, and 1 teaspoon vanilla.

Stir in dry ingredients and mix thoroughly. Shape a rounded teaspoon of dough around each marshmallow quarter, sealing well. Roll in sugar and place on greased cookie sheet.

Bake at 400 degrees 5 to 7 minutes, just until cookies crack Cool 2 minutes before removing from cookie sheet.

Dorothy Kuck, Union Home Mission Club of N. Redwood

GINGER BALLS

3/4 cup shortening
1 cup white sugar
1 egg
4 Tbsp. molasses
2 cups flour
1 tsp. salt
2 tsp. cinnamon
1 tsp. ginger (round)
1/2 tsp. cloves
2 tsp. soda

Mix and roll into one inch balls.

Bake at 350 degrees for 12 minutes. Do not press down.

Mary Johnson, Worthington +

GINGER BALLS

2/3 cup shortening
2 cups dark brown sugar
2 eggs
1/2 cup molasses
2 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
1/2 tsp. salt
2 Tbsp. cream
4 cups flour
1-1/2 tsp. soda

Cream sugar and shortening. Add the rest of the ingredients. Chill dough. Roll into balls and flatten. Sprinkle each cookie with sugar.

Mrs. Harold N. Madson, Butterfield

GINGER COOKIES

1 cup sugar
3/4 cup crisco or margarine
2 eggs
2 Tbsp. dark molasses
2 cups flour
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. cloves

Form into small balls the size of a thimble. Roll in sugar. Bake about 12 to 15 minutes in a 350 degree oven. They will puff when baking and flatten when done.

Leona Demuth, Woodstock

FROSTED GINGER CREMES

1 cup sugar
1 cup shortening
2 eggs, beaten
1 cup molasses
6 cups flour
1 Tbsp. cinnamon
1 Tbsp. ginger
2 tsp. soda
1/4 cup hot water

Cream shortening well with the sugar. Add beaten eggs and the molasses. Add soda in water. Sift dry ingredients together and add gradually making a soft dough. Refrigerate several hours. Roll it out rather thick. Cut and place on floured pans. Bake at 350° on the low rack then on the upper rack. Use lemon flavored powdered sugar icing.

Dolly Brown, Sherburn, Elm Creek Garden Club

GINGER CREMES

1 cup sugar)
1 cup shortening) Beat well
2 egg yolks)

Add 1/2 cup buttermilk. Stir in 2 teaspoons soda. Add 1 tsp. cinnamon, 1/4 teaspoon cloves, 1/2 teaspoon nutmeg, 1 teaspoon vinegar. Add enough flour just to handle. Roll out 1/4 inch thick and bake in a 350 degree oven. When cold, cover with a 7-minute icing.

Mrs. John Albright, Jeffers, American Legion Auxiliary Unit 401

GINGER CREMES

2 cups sugar
2 cups sour cream
4 eggs
4 tsp. soda
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. salt
1 cup lard
1 cup molasses and syrup mixed half and half
7-1/2 cups flour

Mix together and drop from spoon. Bake and frost.

Mrs. Clara Kellen, Lismore Grade School

CRISP GINGER SNAPS

3/4 cup shortening
1 cup white sugar
1 egg, well beaten
4 Tbsp. molasses
2 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. ginger
2 cups flour

Form into ball the size of a walnut and place on a greased cookie sheet. Bake in a 375 degree oven for about 12 minutes.

Bessie B. Krebs, Lakefield *
Lucile Fitch Worthington B.P.W.
Frieda Rankin, Jeffers, Odegaard-Quade Unit 401

GINGER SNAPS

1 cup sugar
1 cup shortening
1 egg
1 cup molasses
About 3-1/2 cups flour
1 tsp. soda
1 tsp. ginger
Salt, if needed

Chill. Make balls the size of a walnut. Roll in sugar. Bake about 12 minutes at 375 degrees.

Helen Carlson, Wgtn., Worthwhile Study Club

HONEY COOKIES

1 cup honey
1/2 cup sugar
1/2 cup milk
2 Tbsp. shortening
1 tsp. vinegar

Put the above ingredients in a sauce pan and heat to luke-warm. Stir to mix. Take off the stove and at once add:

2 egg yolks, slightly beaten
3-1/2 cups flour
1 tsp. soda
1 tsp. cinnamon

Sift together and add the above. Mix well but do not beat. Let stand over night at room temperature. Next morning roll out nearly 1/2 inch thick. Cut with a doughnut cutter. Flour just enough to roll. Bake at 350 degrees about 12 minutes.

Mrs. John Albright, Jeffers, Odegaard-Quade Unit 401

HONEY COOKIES

1 cup sugar
1 cup butter
1 cup honey
1 egg
2 tsp. soda
3-3/4 cup flour
1 tsp. vanilla

Mix. Drop onto greased pan. Bake at 350 degrees until light brown. For a ginger cookie add 1 tsp. ginger for vanilla.

Mrs. M. S. Gilsliland, Pipestone, Sorosis Club

Be slow to give your friendship, but when you have given it, strive to make it lasting.

HONEY COOKIES

1 cup sugar
3 eggs
1 cup honey
1 cup flour
2 tsp. ginger or
2 tsp. anise
2 tsp. baking soda

Mix all the above ingredients. Let stand overnight. The next morning make a stiff dough. Roll out. Cut hole in center. Bake.

Mrs. Schlauch, Rushmore Legion Auxiliary

SOFT HONEY COOKIES

1 cup sugar
3 eggs
1 cup dairy sour cream
2 tsp. soda in boiling water
1/8 tsp. salt
1 cup honey or brown sugar
3/4 cup cooking oil or other shortening
5 cups flour

Drop with spoon and bake.

Mrs. Schlauch, Rushmore Legion Auxiliary

HARLEQUIN DIPPERS

1 cup soft butter or margarine
1 cup sifted powdered sugar
2 tsp. vanilla
2 cups sifted flour
3/4 tsp. salt
1 cup uncooked oatmeal

GLAZE

1-6 oz. package chocolate chips
1 tsp. shortening

Heat oven to 325 degrees. Beat butter until creamy. Add the sugar and vanilla and beat until fluffy. Sift flour and salt and add to creamed mixture. Stir in oatmeal. Shape dough into 1 inch balls. Place on ungreased cookie sheets and bake for 25 minutes. Cool cookies.

For the glaze melt the chocolate chips and shortening over a small dish filled with hot water. Remove from heat and cool for a minute. Dip the top of the cookie into the glaze and then into finely chopped walnuts or place a walnut half on the top.

This recipe yields 4 to 5 dozen cookies.

Mrs. Lester Wiecks, Amboy, Jennings Unit 276

HARVEST COOKIES

1 cup margarine
1 cup white sugar
1 cup brown sugar
2 eggs
1 tsp. soda
1/2 tsp. baking powder
2 cups oatmeal
2 cups flour
2 cups corn flakes
1 cup coconut
1/2 tsp. salt
1 tsp. vanilla

Mix. Drop on cookie sheet and bake in moderate oven.

Mrs. Raymond Feit, Rushmore

ICE BOX COOKIES

2 cups brown sugar
2 cups white sugar
1-1/2 cups shortening
1/2 cup butter
4 eggs
1 tsp. soda
7 cups flour
1 tsp. almond extract
1 cup walnuts or pecans, chop

This is a large recipe. It makes 4 rolls of cookie dough of which should be stored in the refrigerator overnight before baking. I usually bake as needed - or all could be baked and put in the deep freeze. This is great for bake sales.

Mrs. C.O. Leak, Worthington, Calvin-Knuth Unit 5

JUBILEE JUMBLES

1/2 cup soft shortening
1/2 cup white sugar
1 cup brown sugar
2 eggs
1 tsp. vanilla
1 cup carnation milk, undiluted
2-3/4 cup flour
1/2 tsp. soda
1/2 tsp. salt
1 cup dates, raisins or chips

Mrs. Oscar Carlberg, Wgtn., Worthwhile Study Club

MARSHMALLOW BALL COOKIES

64 Kraft caramels
2 sticks margarine
1 can Eagle Brand Milk

Melt in double boiler. When melted, dip whole marshmallows in the above mixture. Roll in Rice Krispies.

Mrs. Arthur R. Hussong, Brewster, Sievert-Peterson Unit 608

MARSHMALLOW COOKIES

Melt 2 squares of chocolate, 1/2 package of chocolate chips and 1 tablespoon of butter.

Beat 2 eggs. Add 2 cups powdered sugar, 1 teaspoon vanilla and add to the chocolate mixture.

Fold in 1/2 pkg. redskin peanuts and a 17 oz. package of tiny marshmallows.

Drop by spoon onto waxed paper. Let rest until cool.

Mrs. William Gemmill, Sherburn, Elm Creek Garden Club

MARSHMALLOW LOG COOKIES

1 cup powdered sugar)
1 egg) Cream together
2 Tbsp. butter)

Melt 3 squares unsweetened chocolate and add to egg mixture. Add 1 package miniature colored marshmallows. Shape into 2 long rolls.

Roll in coconut or walnuts, chopped. Put in refrigerator til chilled. Slice as needed.

Mrs. Wm Masica, Heron Lake, Evangelical Lutheran S.S.

MELTING MOMENTS COOKIES

1 cup butter
1/3 cup powdered sugar
3/4 cup cornstarch
1 cup flour
Flavoring, any kind

Form into balls. Press down with sugared glass on ungreased pan. Bake at 375 degrees.

1 teaspoon orange rind in the cookie is a good flavoring and a frosting made of powdered sugar and orange juice.

Doris McCarron, Sherburn
Thomas P. Saxton Unit 356

MELTING MOMENTS COOKIES

1 cup sugar
1 cup powdered sugar
1 cup oil
1 cup shortening, half butter
4 cups flour
2 eggs
1 tsp. soda
1 tsp. cream of tartar
1/2 tsp. salt
1 tsp. almond and vanilla

Press.flat with sugar dipped glass. Bake lightly, not brown

Martha Christ, Jeffers

FAVORITE MOLASSES COOKIES

1 cup molasses
2 cup sugar
1 cup shortening,can use lard
1 cup sour cream
1 egg
1 Tbsp. soda,rounded
1 tsp. cinnamon
1 tsp. salt
1 tsp. ginger

Add enough flour to make a stiff dough. About 6 cups may be added. Roll out onto floured board and cut into desired shapes.

Mrs. Millard Rokeh, Ruthton, Shelburne Birthday Club

MOLASSES COOKIE ORNAMENTS

4 cups sifted flour
1 tsp. salt
1 tsp. soda
2 tsp. baking powder
1 cup shortening
1 cup sugar
1 cup molasses
2 egg yolks
1 tsp. orange extract

Sift flour with salt, soda and baking powder. Cream shortening and add sugar gradually. Beat until fluffy. Add molasses, yolks and orange extract. Mix well.

Thoroughly mix in flour mixture. Wrap dough in waxed paper. Chill until dough can be easily handled - (at least 2 - 3 hours) Roll out small portions of dough about 1/4 inch thick.

Cut with floured, three inch cookie cutter. Place on ungreased baking sheets.

Make a hole near the edge of each cookie with a toothpick if you want to hang them on a tree. Bake at 350 degrees about 10 - 12 minutes.

Cool. Decorate as desired.

This recipe yields about 3 dozen cookies.

Mrs. Robert Somers, Avoca, Good Will Club

MOLASSES COOKIES

3/4 cup shortening
1 cup sugar
1/4 cup molasses
1 egg
2 cups sifted flour
2 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. ginger

Cream shortening and sugar. Stir in molasses and egg. Sift dry ingredients together and stir into molasses mixture. Beat well and form into balls. Place on an ungreased cookie sheet. Bake at 375 degrees for about 12 minutes.

This recipe yields about 3 dozen cookies.

Ruth Ann Stynski, Lucan Unit 467

MOLASSES COOKIES

1 cup brown sugar, packed
3/4 cup shortening
1/4 tsp. salt
1 egg
2 tsp. soda
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1/3 cup molasses
2-1/4 cups flour

Mix well. Shape into balls. Dip the top in sugar and place on an ungreased cookie sheet. Bake at 350 degrees for 12-15 minutes.

This recipe yields 4-1/2 to 5 dozen cookies.

If you sprinkle a few drops of cold water on top before you bake them, they will have a cracked look.

Mrs. Margaret L. Eckmann, Truman

NO-BAKE CHOCOLATE COOKIES

2 cups sugar
1/2 cup butter
1/2 cup milk
6 Tbsp. cocoa

Mix the above ingredients together and let come to a good boil.

Then add the following:

3 cups oatmeal
1 cup coconut
1/2 cup nuts, chopped
1 tsp. vanilla
1/2 cup peanut butter, if desired

Drop on wax paper lined cookie sheet by very small spoonful. Chill.

Worthington, Calvin-Knuth Unit 5
Mrs. Rose Newell, Slayton, Friendship Circle
Slayton F.H.A.
Mrs. George Wolf, Jeffers, Odegaard-Quade Unit 401
Kathy Wynia, Slayton F.H.A.
Jane Steen, Westbrook, Rosehill Sunshine 4-H
Lisa Engbarth, Lismore Grade 4
Gloria Wieneke, Lismore Grade 5

NO-BAKE PEANUT BUTTER COOKIES

1/2 cup corn syrup
1/2 cup sugar
1 cup peanut butter
1 cup chow mein noodles

Mix corn syrup and sugar in sauce pan. Bring to a boil. Take off burner, add peanut butter and noodles. Stir well. Drop by teaspoon onto paper toweling. Let cool for about 15 minutes.

Mrs. Andrew Wieme, Balaton, Shelburne Birthday Club

NO-COOK QUICK COOKIE

2 cups sugar)
4 Tbsp. cocoa) Boil
1/2 cup milk)
1/2 cup margarine)

Add 1/2 cup peanut butter and 4 cups quick oatmeal.

Ala Sorensen, Lake Crystal, Silver Grey Birthday Club

ORANGE CARROT COOKIES

1 cup shortening
3/4 cup sugar
1 cup mashed cooked carrots
1 egg
1 tsp. vanilla
2 cups flour
2 tsp. baking powder
1/2 tsp. salt

Cream shortening and sugar until fluffy. Add carrots, eggs, and vanilla. Mix well. Sift together the dry ingredients and add to mixture. Drop on cookie sheet. Bake about 20 minutes at 350°. Frost with the juice of 1/2 orange, the peel of 1 orange, 1 Tbsp. butter and 1 cup confectioners sugar.

Kristin Bloch, Westbrook, Rosehill Sunshine 4-H

ORANGE SNOWBALLS

2-3/4 cup crushed vanilla wafer cookies
1 cup sifted powdered sugar
1/4 cup melted butter
1/4 cup frozen concentrated orange juice

Combine wafers, rolled fine, with powdered sugar, butter and orange juice. Do Not dilute juice. Roll into balls the size of a walnut and roll them in powdered sugar. Let stand several hours before serving. Store in cool place in tight container. Place wax paper between layers.

Mrs. Thomas Hill, Sr.,Mountain Lake

OATMEAL CHIPPERS

3/4 cup white sugar)
3/4 cup brown sugar) Combine

Cream the sugars with 1 cup shortening.Add 2 eggs and 1 tsp. vanilla. Dissolve 1 tsp. soda in 3 Tbsp. hot water. Add 3/4 tsp. salt, 2 cups flour, 2 cups oatmeal and 1 package chocolate chips. Drop by spoon onto a greased cookie sheet. Bake at 350 degrees 10 to 12 minutes.

Minnie Ommen, Worthington B.P.W.
Mrs. Harland Pieper, Adrian

CHOCOLATE CHIP OATMEAL COOKIES

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs
1-1/2 cups flour
1 tsp. soda
1 tsp. salt
3 cups oatmeal
1 large pkg. chocolate chips

Mix the ingredients in the order given. Drop onto a greased cookie sheet. Bake at 350 degrees until brown.

Mrs. Clarence Monger, Jasper, Oscar Iverson Unit 133

COCONUT OATMEAL COOKIES

1 cup margarine
1 cup brown sugar
1 cup granulated sugar
2 eggs
2 tsp. vanilla
2 cups flour
1 tsp. salt
1 tsp. baking powder
1 tsp. soda
1 cup rolled oats
Handful of coconut
1-12 oz. pkg. chocolate chips

Drop by teaspoon onto ungreased cookie sheet.
This recipe yields 5 dozen cookies.

Mrs. Dan Riemersma, Des Moines, Iowa +

COCONUT OATMEAL DROP COOKIES

1 cup brown sugar
1/2 cup soft shortening
1 egg
1 cup quick-cooking oatmeal
1/2 tsp. vanilla
1/2 tsp. lemon extract
1 cup flaked coconut
1 cup flour, maybe a little more
1/2 tsp. soda
1/2 tsp. salt
1/2 tsp. baking powder

Mix and drop by teaspoon. Bake at 350 degrees.

Frieda Rankin, Jeffers, Odegaard-Quade Unit 401

Although women are accused of not knowing their own weaknesses, yet perhaps few know their own strength.

ICE BOX OATMEAL COOKIES

1/2 cup butter
1/2 cup lard
1 cup white sugar
1 cup brown sugar
2 eggs
1-1/2 cups flour
1 tsp. soda
1 tsp. salt
3 cups oatmeal
1/2 cup nuts
1 tsp. vanilla

Mix and shape into rolls. Chill and slice. Bake 12-15 minutes at 375 degrees.

Mrs. Clarence Ackerman, Slayton

OATMEAL COOKIES

1 cup sugar
1 cup raisins
1/2 cup nuts
2 cups flour
2 cups oatmeal
1 cup butter or lard
1/2 cup raisin water
2 eggs, well beaten
1 tsp. salt
2 Tbsp. cocoa

Cream sugar and butter, add 2 eggs. Beat well. Pour 1/2 cup boiling water over the 1 cup raisins. Let stand 5 or 10 minutes.

Sift together flour, soda, salt and cocoa. Mix all together with the oatmeal and nuts. Drop onto greased cookie sheet. Bake in a 350 degree oven 10 to 12 minutes.

These are very good. When you place them in your cookie jar, place wax paper between layers to prevent sticking together.

Mrs. George Wolf, Jeffers, Odegaard-Quade Unit 401

OATMEAL COOKIES

2 cups brown sugar
2 cups shortening
3 eggs
2 tsp. soda
1/2 cup buttermilk
2 cups oatmeal
1 tsp. cinnamon
3-1/2 cups flour
1 cup raisins, ground

Drop from spoon onto greased pan.
Bake at 350 degrees.

Mrs. George Hardies, Pipestone, Michael-Boock Unit 6

If you are afraid of criticism . . then, say nothing, do nothing, be nothing.

OATMEAL COOKIES

2 cups shortening)
(crisco or margarine)) Cream together
3 cups sugar)

Add 4 eggs to the above creamed mixture. Beat well.
Add:
1/4 cup sour cream or milk
2 tsp. soda (add to cream)
3 cups oatmeal
5 cups flour
Nuts, raisins,or dates may be added.

Drop on greased cookie sheet. Bake about 10 minutes or until done. Bake in a 350 degree oven.

Ellen Kall, Worthington B.P.W.

OATMEAL KRISPIE COOKIES

1 cup brown sugar
1 cup white sugar
1 cup shortening
2 eggs, beaten
1 tsp. vanilla
1 cup nut meats
2 cups oatmeal
1 cup rice krispies
2 cups flour
1/2 tsp. baking powder
1 tsp. soda
Pinch of salt

Mr. and Mrs. Robert Ditch, Okabena *

MOIST OATMEAL COOKIES

1 cup sugar
1 cup water
1 cup dates,raisins,or both
1 cup shortening
1 cup nuts, optional

Boil the above for 10 minutes. Set aside to cool. Beat 2 eggs and add 2 tsp. vanilla. Mix into cooled mixture. Measure 2 cups of flour with 1 tsp. soda and 2 cups oatmeal, 1/2 tsp. cinnamon, 1/2 tsp. nutmeg and 1/8 tsp. salt. Mix with cooled mixture. Drop onto cookie sheet. Bake 15 - 18 minutes or until browned.

Mrs. Alma Sanderson, Shelburne Birthday Club

The one thing worse than a quitter is the one who is afraid even to begin.

OLD-FASHIONED OATMEAL COOKIES

1 cup shortening, soft
1 cup granulated sugar
1 cup brown sugar, packed
2 eggs
1 tsp. vanilla
1-1/2 cups flour, sifted
1 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. nutmeg
3 cups quick-rolled oats

Place shortening, sugars, eggs and vanilla in mixing bowl and beat thoroughly. Sift all the dry ingredients together and add to shortening mixture. Mix. Stir in uncooked oats. Drop from teaspoon onto greased cookie sheet. Bake in preheated oven (350°) about 12 to 15 minutes.

This recipe yields 6 dozen cookies.

For variety add chopped nuts, raisins, chocolate chips, dates or coconut to the dough.

Mrs. Harry Egdorf, Jeffers

OLD-FASHIONED COOKIES

1 cup butter
1 cup sugar
2 eggs
1 cup sour milk
1 cup molasses
1 cup raisins
4 cups flour
2 tsp. soda
1 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. nutmeg
1/4 tsp. cloves

Mix all of the above together and drop onto cookie sheet. Bake for 10 - 12 minutes at 325°-350°.

Clara Klingbeil, Slayton

PEANUT BUTTER BALLS

Mix at room temperature - 3 cups peanut butter, 3 cups powdered sugar and 2 sticks butter (1/2 lb.) Form into balls, marble size or a little larger. Dry the balls on trays at room temperature or in refrigerator.

Dip the balls in this mixture, melted in double boiler - 1 ½ pkgs. chocolate chips (the large package) and ¼ cake of paraffin. Keep this warm while dipping. Hold balls with tiny fork or a nut pick while dipping.

These will keep in refrigerator, if you hide them. They may be frozen before or after dipping. Caramel or butterscotch chips may be used instead of chocolate.

Mrs. Frank Chapa, Fulda, Rural Progressive Club

PEANUT BUTTER COOKIES

1 cup peanut butter, chuncky style
1 cup powdered sugar
1-1/2 cups rice krispies
1/2 cup walnuts, chopped
2 Tbsp. butter

Make into balls and chill. Melt 1 cup chocolate chips and ½ bar paraffin wax. Set in hot water while dipping balls into chocolate.

Slayton F.H.A.

PEANUT BUTTER COOKIES

1 cup brown sugar
1 cup white sugar
1 cup shortening
3/4 cup peanut butter
2 eggs, beaten
1/2 tsp. salt
1-1/2 tsp. soda
2-1/2 cups flour, or more
1 tsp. vanilla

Roll in hand. Press down with fork. Bake at 350 degrees for 10-12 minutes.

Sterting Severtson, Kenneth Luth. S.S

PEANUT BUTTER COOKIES

1/2 cup shortening
1/2 cup peanut butter
1/2 cup granulated sugar
1/2 cup brown sugar
1-1/2 cup flour
1/2 tsp. baking powder
3/4 tsp. soda
1/4 tsp. salt
1/2 tsp. vanilla
1 egg

Mix shortening, sugars, peanut butter and egg. Blend well. Add dry ingredients, and mix well. Chill for about 1 hour. Roll into balls and press with fork on greased cookie sheet. Bake at 375 degrees 10 to 12 minutes.

Angela Wieneke, Lismore Grade 2

Hope is a light diet, but a very stimulating one.

PEANUT BUTTER COOKIES

Cream 1/2 cup shortening with 1/2 cup peanut butter. Cream in 3/4 cup brown sugar, firmly packed. Stir in 1 slightly beaten egg. Sift together 1 cup flour, 1/2 tsp. salt, 1/2 tsp. baking soda. Blend well into first mixture. Chill 2 hours. Shape into 1 inch balls and place on greased cookie sheet. Press flat with wet fork. Bake at 375 degrees about 10 minutes.

This recipe yields about 48 cookies.

Darin K.,Lismore Grade 1

PEANUT BUTTER COOKIES

3/4 cup shortening
1 cup sugar
1 cup brown sugar
2 cups peanut butter
2 eggs, well beaten
2 tsp. soda in
1/4 cup boiling water
2-1/2 cups flour

Cream shortening, add sugar, peanut butter and blend well. Add eggs and flour alternately with water. Form into balls. Make flat with a fork and press onto greased cookie sheet.

Bake in a 375 degree oven for 10 to 12 minutes.

This recipe yields 5 dozen cookies.

Worthington, Calvin-Knuth Unit 5

CHOCOLATE STAR PEANUT BUTTER COOKIES

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs
1-1/2 tsp. soda
1-1/2 tsp. salt
1 tsp. vanilla
1 cup peanut butter
3 cups flour

Mix white and brown sugar. Cream shortening. Add sugar.Blend well. Add eggs, well-beaten, vanilla, sifted flour, salt and soda with peanut butter. Mix well.

Roll into balls and press criss-cross with fork. Bake for 5 minutes at 400 degrees. Take out of the oven and press a chocolate star in center. Return to oven for 4 minutes. This makes several dozen cookies.

Mrs. Dale Kemper
Lismore Grade School

The smallest good deed is better than the grandest good intention.

PEANUT CLUSTERS

1 pkg. (6 oz.) butterscotch chips
1/2 cup creamy peanut butter
1-1/2 cups whole salted peanuts (6-1/2 oz. can)

Melt butterscotch chips with peanut butter in top of double boiler over hot, not boiling water. Add nuts. Stir until well blended and drop by teaspoon onto wax paper. Chill until firm.

This recipe yields about 3 dozen cookies.

Bessie B. Krebs, Lakefield *

PEANUT COOKIES

Cream 2 cups brown sugar and 1 cup shortening. Add 2 eggs, 1 teaspoon vanilla and beat well. Sift 3-1/2 cups flour with 1 teaspoon soda and add to the first mixture. Add 1 cup crushed peanuts. Make into balls. Place on cookie sheet two inches apart.

Flatten with a glass that has been greased and dipped in sugar.

Bake at 350 degrees.

Mrs. V.L. Barnes, Granada

SALTED PEANUT COOKIES

1 cup shortening
1 cup brown sugar
1 cup white sugar
3 cups oatmeal
1-1/2 cups flour
1 tsp. baking powder
1 tsp. soda
1 cup crushed salted peanuts
2 eggs

Mix well together. Make into balls the size of a walnut and flatten with a fork.

Bake at 325 degrees.

Mrs. Frank Green, Jackson

It is easier to be wise for others than for ourselves. . . .

SPANISH SALTED PEANUT COOKIES

1-1/2 cup brown sugar, packed
1 cup soft shortening
2 eggs
2 tsp. vanilla
1/2 tsp. salt
1/2 tsp. soda in
2 cups flour
2 cups salted spanish peanuts

Drop by teaspoon onto greased cookie sheet. Dip glass in water and then sugar. Press down. Bake in a 350 degree oven for about 12 minutes.

Mrs. John Albright, Jeffers, Odegaard-Quade Unit 401

PECAN DROPS

1 cup pecans
1/2 cup butter
1/2 cup plus 2 Tbsp. shortening
1 cup confectioners sugar
2-1/2 cups sifted cake flour
2 tsp. vanilla

Start oven at 325 degrees or slow and chop pecans rather coarsely. Work or cream butter and shortening until smooth. Then beat in confectioner's sugar gradually. Stir in flour. Add pecans. Mix well and drop by teaspoonful onto an ungreased baking sheet. Bake 15 to 20 minutes or until delicate light brown.

This recipe favorite of mine yields 4 dozen cookies.

Mrs. Stanley Shelley, Windom

PECAN PUFFS

1 cup butter
4 Tbsp. sugar
2 tsp. vanilla
2 cups pecans, chopped finely
2 cups sifted flour

Cream together butter, sugar and vanilla. Stir in flour and pecans. Form into 1 inch balls; place on cookie sheet and bake at 325 degrees for 20 minutes. Remove and roll in powdered sugar while still hot. Cool and roll in sugar again.

Madlyn Halvorson, Hanska, Oscar O. Haugen Unit 365

PEEK-A-BOO COOKIES

2 cups brown sugar
1 cup shortening
3 eggs, beaten
1 tsp. soda in
1/3 cup hot water
3-1/4 cups flour
Pinch of salt
1 tsp. vanilla

DATE FILLING

1 cup finely chopped dates
1/2 cup white sugar
2 Tbsp. flour
1 cup boiling water

Mix together the date filling and cook until thick, stirring constantly. Drop cookie dough on cookie sheet from teaspoon as for drop cookies. Make a well in the center and fill with above date filling. Crown top with small amount of dough.

Mrs. Wm Plut, Fulda, Rural Progressive Club

CHOCOLATE PEPPERMINT CREMES

3 cups flour
1-1/2 tsp. soda
1 tsp. salt

Heat 1-1/2 cups packed brown sugar, 3/4 cup butter, and 2 Tbsp. water to melt the butter. Add 2-6 oz. pkg. (2 cups) chocolate chips. Stir to melt. Add 2 beaten eggs. Stir in the flour mixture.

Drop by ½ tsp. onto cookie sheets. Line cookie sheets with greased foil. Bake 8 - 10 minutes at 350 degrees. Cool before you frost.

FROSTING

Blend 1 cup powdered sugar, 1/4 cup soft butter, 1/4 tsp. of peppermint extract. Add a dash of salt. Beat in 1 more cup powdered sugar and 2 Tbsp. milk. May add food coloring, if desired. Put two cookies together sandwich style with frosting.

This recipe yields 100 cookies.

Mrs. Jerry Weibel, Wgtn., Calvin-Knuth Unit 5

PINEAPPLE DROP COOKIES

2/3 cup white sugar
1/3 cup brown sugar
1 cup butter or margarine
1 tsp. salt
1/2 cup crushed pineapple
1/2 tsp. soda in little water
2 eggs, beaten
1/2 tsp. vanilla
4 tsp. hot water
1 cup walnuts
2 cups flour or more

Cream butter and sugar until creamy. Then add the eggs, salt pineapple, vanilla, hot water with soda, and walnuts.
Drop onto greased cookie sheet. Frost if you desire.

Mrs. Lucille Iverson, Fulda, Rural Progressive Club

POPCORN COOKIES

4 tsp. margarine
1-1/2 cups mince popcorn (Be sure no hard kernels are in it.)
2 egg whites
2/3 cup sugar
1/2 tsp. salt
1 tsp. vanilla

Blanched and toasted almonds, add margarine to popcorn; that has been mince. Beat egg white until stiff adding sugar gradually. Add to corn mixture; add salt and vanilla. Drop mixture from teaspoon onto greased cookie sheet. Shape into rounds. Decorate with nuts. Bake in a slow oven (325 degrees) for seven minutes.

Mrs. Carrie Breuker, Wgtn., Calvin-Knuth Unit 5

RAISIN COOKIES

1-1/2 cups white sugar
1 cup shortening
1/2 tsp. salt
2 eggs
3 Tbsp. milk
3 cups sifted flour
1 tsp. cinnamon
1/2 tsp. nutmeg
2 tsp. soda
1 cup rolled oats
2 cups ground raisins
1 tsp. vanilla

Mix and chill overnight. Roll out thin and cut. Bake until brown at 350 degrees.

Mrs. B.D. Swam, Fairmont

JUMBO RAISIN COOKIES

2 cups raisins
1 cup water

Boil slowly for 5 minutes. Cool.

1 cup lard)
2 cups sugar) Cream together well
3 eggs)

4 cups flour
1 tsp. soda
1-1/2 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. cloves

Sift together and add to the above mixture. Blend well. Drop by teaspoon to make 48 cookies. Bake in a moderate oven.

These cookies bake soft and stay soft. I add 3 Tbsp.molasses and 1 heaping Tbsp. flour. Nuts may also be added.

Mrs. H.D. Harkin, Vesta, Harvey Gladitsch Unit 306

SOFT OATMEAL RAISIN COOKIES

Cook 1-1/2 cups raisins in 1/2 cup water for a few minutes. Cool. Mix the following ingredients:

1 cup sugar
1 cup butter
2 eggs
2-1/4 cups flour
2 cups oatmeal
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. allspice

Add raisins and 5 Tbsp. raisin water to mixture. Drop on the cookie sheet and bake at 350 degrees for about 12 minutes.

Mr. and Mrs. Leroy Luitjens, Luverne *

RANGER COOKIES

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs
1 tsp. vanilla
2 cups flour
1 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt
2 cups oatmeal
1 cup coconut

Mix all dry ingredients first. Then add to the creamed eggs, shortening and sugar. Roll into small balls. Press lightly. Bake in a moderate oven. These may be kept in the refrigerator overnight.

Mrs. L.B. Fridley, Lucan Unit 467

SANTA'S WHISKERS

In a large bowl, cream 1 cup butter or margarine and 1 cup white sugar. Blend in 2 Tbsp. milk and 1 tsp. vanilla. Stir into the mixture 2-1/2 cups flour. Add 3/4 cup red or green cherries and 1/2 cup chopped pecans.

Form into 2 rolls two inches wide and eight inches long; roll in 3/4 cup flaked coconut. Wrap in wax paper and chill for several hours. Slice 1/4 inch thick and bake on an ungreased sheet for 12 minutes at 375 degrees.

This recipe yields 5 dozen cookies.

Worthington, Calvin-Knuth Unit 5

SHEET COOKIES

1-1/2 cups raisins
1-1/2 cups water
1 cup shortening
1-1/2 cups sugar, part brown
2 eggs
3-1/2 cups flour
1-1/2 tsp. soda
1 tsp. salt
1 tsp. vanilla

Boil together the raisins and water until 1 cup water still remains. Cool. Cream sugar and shortening together. Mix in eggs. Add dry ingredients that have been sifted together. Mix in vanilla and raisin mixture. Spread thinly on two greased cookie sheets.

Bake in a moderate hot oven (375°) for 10-15 minutes. Frost immediately. Cool and cut into squares or bars.

Randy Thurow, Kenneth Luth. S.S.

SIMPLE SLIM JIMS

2 cups brown sugar
1 cup shortening
2 eggs
5 Tbsp. sweet milk
1 tsp. soda
Pinch of salt
4 cups sifted flour
Vanilla

Mix together in the order given. Roll out thin. Bake at 325 to 350 degrees.

Mrs. W.A. Petersen, Sr. Holland, Needlecraft Club

Did you know that . . .

a cookie cutter is much safer and faster to cut nut meats than is a knife.

SNICKER DOODLES

Mix 1 cup shortening, 1-1/2 cups sugar and 2 eggs. Sift together and stir in 2-3/4 cups flour, 2 tsp. cream of tartar, 1 tsp. soda and 1/2 tsp. salt.

Chill dough. Roll into balls the size of a walnut. Roll in a mixture of 2 Tbsp. sugar and 2 tsp. cinnamon.

Place 2 inches apart on an ungreased baking sheet until light brown but still soft.

Bake at 400 degrees for 8 - 10 minutes.

This recipe yields 5 dozen cookies.

Slayton F.H.A.

SNOW DROPS

Beat until creamy 7/8 cup butter or margarine and add 4 Tbsp confectioner's sugar. Stir in and blend well 2 cups cake flour, 1 cup walnuts, chopped, 2 tsp. vanilla, and 1 tsp. water.

Chill dough until firm enough to shape with fingers.Form into small date-shaped pieces. Roll in sifted confectioner's sugar as soon as removed from oven.

Bake at 400 degrees for 10 to 12 minutes.

This recipe yields 60 cookies.

Evelyn Sanderson, Wgtn., B.P.W.

FRUIT SPICE COOKIES

1 cup shortening
2 cups white sugar
2 eggs, beaten very light
1 tsp. salt
3 Tbsp. sour cream
1 tsp. baking soda
2 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg

Mix the above ingredients thoroughly. Then add 2 cups raisins 1-1/2 cups whole pecans or walnuts, and 3-1/2 cups flour. Add 1 heaping tsp. baking powder and 2 tsp. vanilla. Blend thoroughly.

Drop by teaspoon onto greased cookie sheet.

Bake about 10 to 12 minutes at 350 degrees.

Mrs. Jerry Weibel, Wgtn., Calvin-Knuth Unit 5

Did you know that . . . .

for a new taste in oatmeal cookies, toast your oatmeal to a golden brown in the oven before adding to cookies.

MOUNTAIN SPICE COOKIES

1-1/2 cups raisins
3/4 cup water
1 cup shortening
1-1/2 cups sugar
2 eggs
1/2 tsp. black walnut flavoring
1 tsp. vanilla flavoring
1/2 tsp. salt
3-1/3 cups flour
1 tsp. baking powder
1/4 tsp. soda
1/2 tsp. cinnamon

Combine water and raisins and cook until water is absorbed. Set aside to cool. Combine shortening and sugar and cream well. Beat in eggs and flavorings. Sift dry ingredients together. Stir in. Add raisin mixture. Form into balls and place onto a greased cookie sheet. Flatten with glass dipped in sugar. Bake for 10 -12 minutes at 375 degrees.

Pearl M. Aaker, Worthington B.P.W.

CRACKED SUGAR COOKIES

1 cup white sugar
1/2 cup brown sugar
1/2 cup shortening
1/2 cup butter
1 egg
2 cups flour
2 tsp. cream of tartar
2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla

Cream the first four ingredients. Add egg. Add the dry ingredients. Roll into balls. Dip in sugar.

Edith Buggs, Slayton
Cecil Smith, Slayton

CRISP SUGAR COOKIES

1/2 cup butter
1 cup sugar
2 eggs, well beaten
1 Tbsp. milk
2-1/4 cups flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1 teaspoon vanilla or
1/2 tsp. lemon or
1 tsp. nutmeg

Cream sugar and butter. Add beaten eggs, flavoring and milk. Sift flour, baking powder and soda and salt to mixture. Chill the dough well before baking. Roll out. Cut out and bake at 400°.

Mrs. Frieda Schroeder, Wood Lake

DOT'S SUGAR COOKIES

1 cup sugar
1 cup shortening (butter or crisco)
1 egg
1/4 tsp. salt
1/2 tsp. almond flavoring
3/4 tsp. vanilla
2-1/2 cups flour
1/2 tsp. baking powder
1 tsp. soda
1 tsp. cream of tartar

Roll into balls. Dip in water and sugar. Press down with a potato masher. Bake.

Mary Johnson, Worthington +

EASY SUGAR COOKIES

3 cups flour
2 tsp. cream of tartar
1/2 tsp. salt
1 tsp. soda
1 cup shortening

Mix like pie crust.

Beat 2 eggs and 1 cup sugar. Add nutmeg and/or vanilla. Mix. Chill. Roll out thin on lightly floured board. Bake at 375°for 8 to 10 minutes.

Mrs. Jerry Wiebel, Wgtn., Calvin-Knuth Unit 5

NO-ROLL SUGAR COOKIES

1 cup sugar
1 cup butter or margarine
1 egg
Pinch of salt
1 tsp. vanilla
1 tsp. almond flavoring
2-1/2 cups flour
1 tsp. cream of tartar
1 tsp. soda, scant

Cream sugar and shortening. Add the rest of the ingredients, as given. Make into small balls. Flatten with fork. Bake at 350°.

Marian Chozen, Jackson Liberty Unit 130
Rose Hutton, Wgtn.,Calvin-Knuth Unit 5

Did you know that . . .

if you roll sugar cookies out in sugar instead of flour, it will prevent them from getting stiff and tough.

NO-ROLL SUGAR COOKIES

1 cup shortening
1/2 cup white sugar
1 cup brown sugar
1 egg
1 tsp. vanilla
2-1/2 cups flour
2 tsp. cream of tartar
2 tsp. soda
1/4 tsp. salt

Roll in balls, dip in sugar. Decorate any way or add 1 tsp. of different flavorings. Our favorite is a drop of oil of anise, with red food coloring, rolled in white sugar. These crinkle like ginger snaps.

Bake at 350 degrees for 10 - 12 minutes.

Mr. and Mrs. Conrad Tatarek, Wells *

POWDERED SUGAR COOKIES

2 cups flour
1 cup powdered sugar
1 cup shortening
1 egg, beaten
1/2 tsp. cream of tartar
1/2 tsp. soda
1/4 tsp. salt
1 tsp. vanilla

Mix dry ingredients, cut in shortening. Add beaten egg. Roll in small balls and press with a fork.

Bake at 350 degrees.

Emma Gaffney, U.H.M. of N. Redwood

POWDERED SUGAR COOKIES

1 cup butter
1-1/4 cups powdered sugar
1 egg, well beaten
1 tsp. soda
1 tsp. cream of tartar
2 to 2-1/4 cups flour
1/2 tsp. almond extract

Mold into round ball and roll in crushed walnuts. Flatten with a fork. Brown lightly.

Mrs. Mable Hoffenkamp, Rushmore Legion Auxiliary

Did you know that . . .

if you wipe off the pastry board or table with a damp cloth just before you flour it to roll out cookies or pastry, it will be much easier to clean afterwards.

POWDERED SUGAR COOKIES

1 cup margarine)
1-1/2 cups powdered sugar) Cream

Add 1 egg to the creamed mixture and beat well. Sift the following ingredients into the avove:

2 cups flour
1 tsp. cream of tartar
1/2 tsp. soda
1/2 tsp. salt

Add 1/2 tsp. almond and 1/2 tsp. vanilla extract.
Form into balls. Flatten with glass dipped in gran. sugar. Bake at 350 degrees until light brown.(about 6 minutes)
Dough is quite soft so refrigerate for easier handling.

Ellen Kall, Worthington B.P.W.
Laura Melcher, Woodstock, Legion Auxiliary

REAL GOOD SUGAR COOKIES

1 cup margarine
1 cup sugar
1 egg
1 tsp. vanilla
1/2 tsp. soda
4 Tbsp. sweet milk
1/2 tsp. salt
2-1/4 cups flour

Mrs. Florence Halvorson, Wells, Troska Unit 210

SODA CRACKER COOKIES

2 cups sugar
2/3 cup milk

Bring to a boil and boil for 3 minutes. Take off the fire and have ready:

6 Tbsp. peanut butter
1 tsp. vanilla
1 cup chopped nuts, raisins or coconut

Mix well. Pour over 1/4 lb. crushed crackers. Drop with teaspoon onto waxed paper.

Mrs. Fred Kielblock, Alpha, Alpha Senior Citizens

SOUR CREAM COOKIES

1 cup butter or margarine
2 cups brown sugar, packed
1 egg
1 cup sour cream
4-1/2 cups flour
1 tsp. soda
1/8 tsp. salt
1 tsp. vanilla

Thoroughly cream shortening with sugar. Add egg and beat. Add soda to cream and mix in with flour, salt and flavoring.

Refrigerate overnight.

Take a small amount in floured hands. Work into a rollable ball. Roll out thin. Sprinkle thickly with sugar. Cut and place on floured pan. Bake at 350 degrees.

Dolly Brown, Sherburn, Elm Creek Garden Club

SOUR CREAM SUGAR COOKIES

Mix together well 1 cup butter, 1 cup sugar, 1 slightly beaten egg, and 1/4 cup sour cream.

Sift together 3 cups flour, 1 tsp. baking soda and 1/2 tsp. salt.

Mix thoroughly.

Chill. (at least 2 hours)

Roll thin. Cut. Bake at 350 degrees 8 to 10 minutes.

Rushmore American Legion Auxiliary

SUGAR COOKIES

1 cup butter
1-1/2 cups sugar
3 eggs
1 tsp. vanilla
3-1/2 cups sifted flour
2 tsp. cream of tartar
1 tsp. soda
1/2 tsp. salt

Cream butter. Add sugar gradually, creaming until light and fluffy. Add eggs 1 at a time, beating after each addition. Stir in vanilla. Stir together dry ingredients and gradually add to creamed mixture. Chill 3 - 4 hours.

On well-floured surface roll out 1/8 to 1/4 inch. Cut into shapes. Decorate with 1 egg yolk and 1/4 cup water tinted with a food coloring. Apply this paint with a brush. Bake in an ungreased cookie sheet at 375 degrees 6 to 8 minutes.

Sharon Lange, Goodhue

SUGAR COOKIES

1 cup butter or margarine
1 cup sugar
2 eggs
1 Tbsp. water
1 tsp. vanilla
1 tsp. baking powder

Cream sugar and butter. Beat eggs until light and add to the creamed mixture. Beat well. Add the water and the flavorings.

To 1/2 cup flour add the baking powder and mix well with the other ingredients. Beat until light. Add enough flour to make a soft dough (about 2 cups). Roll very thin and bake in a hot oven for about 8 to 10 minutes.

Mrs. Bertha Larson, Heron Lake Ev. Luth.,S.S.

SUGAR COOKIES

1 cup Fluffo (none other)
1 egg
3/4 cup white sugar
1 tsp. cream of tartar
1/2 tsp. soda
Pinch of salt
1 tsp. vanilla
2 cups flour, all-purpose

Roll into balls. Press flat with glass dipped in sugar. Bake in a 375 degree oven for 5 to 10 minutes. Handle gently as these cookies are crisp.

Mrs. Harry Egdorf, Jeffers

SUGAR COOKIES

1 cup white sugar
1 cup shortening - ½ butter, ½ shortening
1 egg
2-1/2 cups sifted flour
1/2 tsp. soda
1 tsp. vanilla

Chill overnight. Make into small balls. Dip in sugar.Flatten with a glass and bake in a 350 degree oven.

Jean Hellie, Kiester, Kiester Legion Auxiliary

SUGAR COOKIES

1 cup butter
2 eggs, well beaten
1 tsp. soda
2 cups sugar
2 tsp. cream of tartar
3 cups plus 2 Tbsp. flour

Mix ingredients together.Chill dough.Shape into small balls. Press out and flatten with sugar dipped glass. Bake.

SUGAR COOKIES

1 cup shortening, ½ butter ½ margarine
1 cup sugar
1 egg
2 cups flour
1 tsp. cream of tartar
1/2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
1 tsp. almond extract

Combine all the ingredients and mix. Roll into small balls. Sprinkle with plain or colored sugar. Flatten a little with your fingers.

Bake at 350 degrees 5 to 7 minutes or until they start to brown around the edge. Watch closely so they do not get too brown.

Hulda Erickson, Slayton

SUGAR COOKIES

1-1/2 cups sugar
1 cup butter or crisco
2 egg yolks beaten
1/2 tsp. soda
1 tsp. cream of tartar
1/2 tsp. vanilla
2-1/2 cups flour
Pinch of salt

Roll into balls. Flatten with your fingers and roll in sugar. Bake at 350 degrees. The tops will crackle but this looks nice.

Mrs. Gary Fish Winona

SUGAR COOKIES

1 cup sugar
1 cup butter
1 egg
1 tsp. soda
1 tsp. vanilla
2 cups flour
1/8 tsp. salt

Mix ingredients in the order given. Add soda and salt sifted with the flour. Make into balls and flatten with the bottom of a glass dipped in dough and then in sugar. Bake at 350 degrees till slightly browned on edges. These cookies are very crisp and good.

Grace Keifer, Wgtn., Worthwhile Study Club

The greatest remedy for anger is delay.

SUGAR COOKIES

1 cup sugar
1 cup powdered sugar
1 cup crisco
1 cup oil
2 eggs
2 tsp. vanilla

Sift together:

4-1/2 cups flour
1 tsp. salt
1 tsp. cream of tartar
1 tsp. soda

Mix into small balls. Press down with a fork in the form of a cross. Bake at 350 degrees for 8 minutes or until light brown.

Mrs. George Carstensen, Pipestone, Sorosis Club
Mrs. Jake Evink, Holland, Needlecraft Club
Alice Munsch, Wood Lake
Mrs. Joe Houselog Sr., Holland, American Legion Auxiliary
Mrs. Ralph Brown, Pipestone, St. James Luth. Church, Holland

WHITE SUGAR COOKIES

Mix as for pie crust :

3 cups flour
1 cup butter or part margarine
1/2 tsp. soda
Pinch of salt
1/2 tsp. baking powder

Add the following ingredients, mix together and roll.

1 heaping cup sugar
2 eggs, well beaten

Clara Johnson, Kiester American Legion Auxiliary

WHITE SUGAR COOKIES

1 cup white sugar
1 cup soft shortening
1 egg, beaten
2 cups flour
1/2 tsp. soda
1 tsp. vanilla or lemon

Mix well. Form into balls. Press with glass dipped in sugar. Bake.

Frieda Rankin, Jeffers, Odegaard-Quade Unit 401

TOLL HOUSE COOKIES

Preheat oven to 375 degrees.

1 cup shortening)
1/2 cup sugar) Cream together
1 cup brown sugar)
1 tsp. vanilla)

Fold in 2 well-beaten eggs and beat the entire mixture. Stir in 2 cups and 4 Tbsp. flour, sifted, 1 tsp. soda and salt. Add dry ingredients to the creamed mixture. Stir nuts and chips in. Put onto ungreased pan.

Cindy Pick, Slayton F.H.A.

TOLL HOUSE COOKIES

3 cups flour
2 tsp. soda dissolved in 1 Tbsp. hot water
2 tsp. salt
2 cups shortening
1-1/2 cups brown sugar
1-1/2 cups white sugar
4 eggs
1 pkg. chocolate chips
4 cups oatmeal
2 tsp. vanilla

Mix and bake at 350 degrees.

Slayton F.H.A.

UNBAKED COOKIES

Melt one package (6 oz.) of chocolate chips and of caramel chips together. When melted, add a can of chow mein noodles and 1 cup salted peanuts. Stir until well mixed and drop by teaspoon onto waxed paper. Chill until hardened.

Mabel Luing, Worthington B.P.W.

Did you know that . . . .

Left-over egg yolks may be used to make a butter frosting as a filling between graham or soda crackers for quick cookies.

VARIETY COOKIES

1 cup white sugar
1 cup brown sugar
1 cup shortening
2 eggs
1 tsp. salt
1 cup coconut
1 cup oatmeal
2-1/2 cups flour
1 cup cereal flakes
1 tsp. soda in the flour
1 tsp. vanilla

You may add cut-up gum drops, raisins, dates, chocolate chips and nuts. Divide dough and make into the different kinds.

Alpha Senior Citizens

VERNE'S FAVORITE COOKIES

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs, beaten
2 cups Granola (toasted oatmeal cereal)
2 cups sifted flour
1 tsp. salt
1 tsp. soda
1/2 cup salted soybeans.
1/2 cup chocolate chips (optional)
1 tsp. vanilla

Drop from spoon and bake at 350 degrees.

Mr. and Mrs. V.M. Vance, Worthington *

WAFFLE COOKIES

2 squares unsweetened chocolate melted with
1/3 cup butter

Add the following ingredients to the above:

2 eggs, well-beaten
3/4 cup sugar
1 cup flour
1/2 cup nuts
1/2 tsp. vanilla
1/4 tsp. salt

Drop about 1 teaspoon of dough onto waffle iron. Be sure to put the top down on the iron. Frost with chocolate frosting.

Note : No leavening is needed.

Mrs. Irvin Halvorson Fairmont, Lee C. Prentice Unit 36

TURTLES

1/4 cup butter
1/4 cup shortening
3/4 cup white sugar
1/2 cup milk
1 egg, well-beaten
2 sq. melted chocolate
2 cups flour, sifted
1/2 tsp. vanilla
1/2 tsp. soda
1/4 tsp. salt
1/2 cup walnut meats

Mix shortening and sugar. Add beaten egg and mix well. Add flour alternately with milk. Add melted chocolate. Lastly, add the vanilla and the nuts. NOW, heat your waffle iron, to HOT. DO NOT grease waffle iron. Place 1 tsp. dough on each small section. Close iron for just a few seconds. Remove from iron and frost with a chocolate powdered sugar icing.

Margie Friedrich, Worthington B.P.W.

VANILLA WALNUT COOKIES

1/2 cup butter or margarine
1/2 cup firmly packed brown sugar
1/4 tsp. salt
1 egg yolk
2 tsp. vanilla
1-1/2 cups flour
36 walnut halves

In a large bowl of electric mixer, cream butter, sugar and salt until light and fluffy. Add egg yolk and vanilla. Beat for 2 minutes. Stir in flour. With floured hands, shape into 3/4 inch balls. Place on ungreased cookie sheets. Press walnut half in the center of each and bake in a 375 degree oven 10 to 12 minutes.

This recipe yields 36 cookies.

Prudence Bjerke, Fairmont Garden Club

Did you know that . . . .

you can make gingerbread girls, just by taking a piece of a cardboard cut like a flared skirt and slip under boy cutter and cut this "skirt" with a knife, put a hairbow on by sticking a red hot candy on the side of the head. Make buttons of candy and you can use raisins for the eyes.

WHIRL COOKIES

2 sq. unsweetened chocolate
2-3/4 cup flour
1/2 tsp. baking powder
1/2 tsp. salt
1 cup sugar
1/2 cup soft butter
1/2 cup shortening
1 egg
3 tsp. vanilla
2 Tbsp. warm water

Melt chocolate over boiling water. Set aside until ready to use. Spoon flour into measuring cup. Level off and pour measured flour onto waxed paper. Add baking powder and salt to the flour. Stir to blend. Cream sugar, butter, shortening, egg and vanilla thoroughly. Add the blended dry ingredients to the creamed ingredients. Mix well. Sprinkle water over combined ingredients. Stir to blend. Divide dough in half. Add melted chocolate to one portion of the dough. Mix well. Roll out each portion of dough between a sheet of waxed paper to a 4 x 6 inch rectangle. Remove top sheet of paper. Place chocolate dough over vanilla dough. Cover with a sheet of waxed paper and roll combined dough to rectangle ¼ inch thick. Roll up lengthwise jelly roll fashion, guiding the roll with the waxed paper. Chill 1½ - 2 hours. Slice and bake.

Marcia Diekmann, Lismore Grade School

WHITE COOKIES

3 cups flour, sifted
1 tsp. salt
1 tsp. soda
1 tsp. baking powder
1/2 cup butter
1/2 cup shortening
2 eggs
1-1/2 cups sugar
1/2 tsp. vanilla
1/2 tsp. almond extract

Sift dry ingredients. Cut in shortening. Add sugar to eggs. Combine all the ingredients together. Chill. Roll and bake.

Blanche Weinmann, Fairmont Garden Club

WHITE COOKIES

Mix the following like a pie crust:

3 cups flour
1 cup shortening (I use butter)
1/2 tsp. soda
1/2 tsp. baking powder
Salt
Vanilla

Beat 2 eggs. Add 1 cup sugar. Add this to the first mixture. Chill. Roll out and bake.

Mrs. Elof G. Carlson, Ivanhoe

YUM YUM COOKIES

28-30 graham crackers
2 squares of chocolate
3 Tbsp. butter
1-1/2 cups sugar
1/2 lb. marshmallows
1 small can evaporated milk
1 tsp. vanilla

Mix butter, sugar, chocolate and milk. Cook slowly until it is all melted. Add vanilla and cool. Crush crackers and save 3/4 cup. In a buttered bowl, mix up the cut-up marshmallows and the ½ cup chopped nuts and the remaining crushed crackers. Add chocolate mixture. Roll into balls (butter hands slightly) and then roll in reserved crumbs. Do not bake. Let stand before packing away.

Joan Lutmer, Lismore Grade 4

Desserts

Last week I looked for guests to come
I kept my house so nice
I scrubbed and cleaned 'till all was done,
Then dusted once, then twice.
When at last I gave my guests up
For they failed to appear.
Today I never washed one cup,
You guessed it! Guests are here!

ANGEL FOOD DESSERT

1/2 cup butter
1-1/2 cup powdered sugar
3 eggs, separated
3 Tbsp. lemon juice
1 pint whipping cream
Angel food cake

Cream butter and sugar. Add egg yolks, one at a time beating well. Add lemon juice. Fold in beaten egg whites and half of the stiffly beaten cream. Cover the bottom of a 9 x 13 pan with the slices of an angel food cake cut ½ inch thick. Add all the lemon filling. Cover with another thin layer of cake. Cover this with the remaining whipped cream. Sprinkle generously with coconut. Cover and shill in the refrigerator several hours.

Mr. and Mrs. Isaac Davis, St. James *

ANGEL FOOD DESSERT

Cook the following over hot water until it forms a custard, soft . . . . . This should be stirred while cooking . . .

2 cups milk
1 cup sugar
4 egg yolks
1 Tbsp. cornstarch

While still hot, add 1 small package lemon jello. Stir till jello dissolves.

When cool, add stiffly beaten egg whites. When it begins to thicken, add 1 cup cream, whipped, (you may use Cool Whip) 1 cup drained crushed pineapple, and 1 small bottle (cut-up) maraschino cherries. Break 1-long angel food cake in pieces and scatter them evenly in a 9 x 13 pan. Refrigerate until firm. Cut into squares. Top each square with whipped cream and a cherry. Ignore the calories and enjoy !

This recipe serves 15 to 20 people.

Mr. and Mrs. A. E. Kostel, Worthington +

APPLE SLICES

2-1/2 cups flour
1 Tbsp. sugar, heaping
1 tsp. salt
1 cup lard (use lard)
1 egg yolk and add enough
Milk to make 2/3 cup

Mix into crust and roll half to fit a cookie sheet. Crush 3 handfuls of corn flakes and spread on bottom crust. Add apples, about 10. Sprinkle over apples, 1 cup sugar and 1 tsp. cinnamon. Put on top crust. Beat the egg white stiff and spread on top. Bake 1 hour at 400°. (A glazed frosting can be poured over while hot. The glaze consists of 1 cup powdered sugar and water enough for a glaze.)

Frozen apples or canned pie apples can also be used.

Mrs. Glen Schelhaas, Mankato +

APPLE CRISP

Peel and slice 7 or 8 large apples. Place in a 9 x 13 pan. Sprinkle with cinnamon and sugar. Mix 1-1/2 cups sugar, 1 cup of flour, 1 tsp. baking powder, 1 egg and 1/2 tsp. salt.

Mix until crumbly. Put on top of apple slices. Slice 1 stick of margarine over the top.

Bake at 350 degrees for about 30 minutes.

Mrs. Loren Ballinger, Slayton

APPLE CRISP

Slice 5 or 6 cups apples into a 9 x 13 greased baking dish. Add just a little water (¼ cup). Sprinkle cinnamon and sugar over the apples. Mix together with a fork until crumbly and scatter over the apples:

1 cup sifted flour
1 cup sugar
1 tsp. baking powder
3/4 tsp. salt
1 egg, unbeaten

Over all this pour 1/3 cup melted butter.
Bake at 350 degrees for about 40 minutes.

Bev Dahlberg, Rushmore Legion Auxiliary

APPLE CRISP

Peel and slice enough apples to cover bottom and fill baking dish 3/4 full.

Blend together 1/4 tsp. cinnamon, 1/4 tsp. nutmeg, ½ cup of water and a pinch of salt. Pour over apples and mix.

Mix these ingredients together to a crumbly consistency:
1 cup flour
1 cup brown sugar
1/2 cup shortening

Sprinkle loosely over apples. Bake uncovered for 1 hour or until done at 350 degrees.

Serve plain or with either ice cream or whipped cream.

Mrs. Vincent Johnson, Pipestone, Michael-Boock Unit 6

APPLE CRISP

4 or 5 apples sliced in a pan
1 cup sugar

Sprinkle with cinnamon and add 1/3 cup water
Cover this with the following mixture:

3/4 cup flour
1/3 cup sugar
1/3 cup butter

Bake at 350 degrees for 40 minutes. I double this recips for a 9 x 13 pan.

Mr. and Mrs. Glenn Nielson, Wheaton *

APPLE CRISP

Grease well a 9 x 13 cake pan.
Cut up apples in the bottom.
Sprinkle 1 cup sugar on top of apples.
Mix: 1 cup brown sugar, 1 cup flour, ½ tsp. cinnamon, 1 tsp. baking powder and 1/2 cup butter. Crumble and spread over top.
Bake at 350 degrees for 45 minutes.

Slayton F.H.A.

Did you know that . . . .

if you sprinkle sugar on pudding as soon as it is p o u r e d into bowls, no skin will form.

APPLE CRISP

6 apples, sliced
2 Tbsp. lemon juice
1/4 cup water
1/2 tsp. cinnamon
1 cup sugar
3/4 cup flour
1/4 tsp. salt
6 Tbsp. butter

Slice apples, add lemon juice and water.
Mix cinnamon with 1/2 cup sugar and sprinkle over. Work in butter, using a pastry blender until mixture is crumbly.
Bake 40 minutes.

Loni Hutton, Anoka

APPLE CRISP

1 cup flour
1 cup brown sugar
3/4 cup oatmeal
1 tsp. cinnamon
1/2 cup melted butter

Combine the above ingredients until crumbly.
Mix the following in a saucepan:

4 cups apples
2 Tbsp. cornstarch
1 cup water
1 tsp. vanilla

Combine the above and cook until thick.Pour over the apples that have been placed in a pan.
Top with rest of crumbs.
Bake in a 350 degree oven for 1 hour.

Twila Walkes, Worthington B.P.W.

APPLE CRISP

Place in greased 8 inch square pan 4 cups sliced,peeled and cored apples - about 4 medium.
Blend until crumbly:

2/3 to 3/4 cup brown sugar,(packed)
1/2 cup sifted flour
1/2 cup rolled oats
3/4 tsp. cinnamon
3/4 tsp. nutmeg
1/3 cup soft butter

Spread over apples.
Bake until apples are tender and topping is a golden brown. Serve warm with cream, whipped cream or ice cream.
Bake at 375 degrees about 35 minutes.
This recipe serves 6 to 8 people.

Valora Severtson, Kenneth Lutheran S.S.

APPLE CRISP

Beat 2 eggs until very stiff.
Add 1 cup sugar, gradually, 1 cup flour, 1 tsp. baking powder, a pinch of salt and vanilla.
Mix all together thoroughly.
Add 3 cups or slightly more thinly sliced apples. Mix together. Put in a 9 x 9 pan.
Bake about 35 minutes at 325 degrees.

Mr. and Mrs. Robert Ditch, Okabena *

APPLE CRISP

2 eggs, beaten to lemon color
1-1/2 cups sugar
1-1/4 cups flour
2 tsp. baking powder
1/2 tsp. salt
2 tsp. almond extract
1/2 cup chopped apples

Beat eggs. Add sugar and beat 2 minutes. Add dry ingredients and almond extract. Beat on medium speed until well blended. Fold in nuts and apples. Bake at 325 degrees for 35 to 40 minutes. Put in a 9 x 13 pan. Serve with whipped cream.

Jodi Linn Wittry, Lismore Grade 3

APPLE OR RHUBARB CRISP

1 cup flour
2 Tbsp. sugar
1/2 cup butter
Pinch of salt

Bake the above ingredients as a crust. Bake 10 to 15 minutes at 350 degrees in a 9 x 13 cake pan.
Then add:

2-1/2 cups apples or rhubarb
1-1/4 cups sugar
2 Tbsp. flour
3 egg yolks
1/3 cup sweet cream
Juice of an orange

Bake 35 to 40 minutes in a 350 degree oven. When almost done put on meringue of 3 egg whites and 6 Tbsp. sugar. Bake until it is brown.

Martha Crist, Jeffers

APPLE DELIGHT

Cream 1 cup white sugar with 1/2 cup shortening. Add 1 beaten egg with a little salt. Sift together 1-1/2 cups flour, ½ tsp. baking soda and ½ tsp. cinnamon. Add flour mixture alternately to the sugar mixture with ½ cup warm milk. Stir into mixture 2 cups peeled, sliced, raw apples. Pour into cake pan. Add the following topping before baking.

TOPPING

1/2 cup brown sugar
1/2 tsp. cinnamon
1/2 cup chopped nuts

Bake at 350 degrees for 30 minutes.

Mrs. Rodney Wedin, Wells, Troska Unit 210

APPLE DESSERT

1 cup sugar
1/2 cup crisco or butter
1 well-beaten egg
1 cup flour
3/4 tsp. cinnamon
1/4 tsp. nutmeg
1 tsp. soda
2-1/2 cups apples, chopped
Nuts, if desired

Mix all ingredients together.
Bake for 35 minutes in greased pan (8x8) at 325 degrees.
Serve with whipped cream.

Joe Kennedy, Pipestone, Michael-Boock Post 6

APPLE OR RHUBARB CRISP

Slice 4 cups apples or rhubarb into a well-greased or buttered 9 x 13 pan.

Spread 1 cup sugar (brown or white) and 3 cups marshmallows, miniature, over this.

Mix 1 pkg. yellow cake mix according to box directions. Pour over fruit.

Bake at 350 degrees for 45 to 60 minutes.

Serve with whipped cream or topping.

Mrs. Ray Zeigler, Pipestone, Michael-Boock Unit 6

Being young is a fault which improves daily.

APPLE GOODIE

3-1/2 cups apples, peeled and sliced
1 cup sugar
Dash of cinnamon
1 Tbsp. flour, rounded
Pinch of salt

Mix together. Pat into 9 x 13 pan and top with the following ingredients:

1/4 tsp. soda
1/4 tsp. baking powder
1 cup brown sugar
1 cup raw oatmeal
1/3 cup butter, melted
1 cup flour

Mix and put over the apples. Bake 40 minutes at 350 degrees. Cut into squares and serve with whipped cream or ice cream.

Mrs. Harry Egdorf, Jeffers

APPLE PANDOWDY

1-20 oz. can apples, sliced and drained
1/2 cup brown sugar
6 Tbsp. butter or margarine, melted
8 Tbsp. maple syrup

Heat oven to 425 degrees. Prepare pastry for an 8 inch two crust pie. Stir together apple slices and brown sugar. Pour into crust. Top with 3 Tbsp. butter and 4 Tbsp. syrup. Cover with the top crust. Slit crust top with one-inch slits, one inch apart across the entire top. Seal and fluke. Bake 15 minutes. Remove pie from the oven. Make criss cross cuts one-inch apart through the top crust and filling. Pour the remaining butter followed by remaining syrup over the top. Cover with foil to prevent excessive browning Bake 25 - 30 minutes longer. Serve WARM. If you wish, pour on some additional maple syrup.

Val Hayes, Tracy, Tracy Mrs. Jaycees

Most footprints in the sands of time were made by work shoes.

APPLE PUDDING

Cream 1 cup sugar with 1/4 cup butter. Add 1 beaten egg. Sift and add 1 cup flour, 1/2 tsp. cinnamon and 1 tsp. soda. Add 3 cup tart apples, sliced fine and 3/4 cup chopped nuts. Bake in a 9x13 pan at 350 degrees for 35 minutes. Serve with the following sauce while still warm.

CARAMEL SAUCE

Combine and bring to boil 1/2 cup butter, 1/2 cup cream, 1/2 cup white sugar and 1/2 cup brown sugar. Remove from heat. Add ½ tsp. vanilla.

Mrs. James Dugan, Westbrook, American Legion Unit 152

APPLE TORTE

1 egg, beaten
3/4 cup sugar
1/2 cup flour
1 tsp. baking powder
1/8 tsp. salt
1 cup apples, raw, chopped fine

Beat egg. Add sugar and beat.

Sift dry ingredients and fold into first mixture. Add the apples, vanilla and 1/2 cup nutmeats, if desired.

Put into greased pie pan. Bake 30 to 35 minutes at 350 degrees.

Cut like pie and serve with whipped cream or ice cream.

This dessert serves 6 persons.

Mrs. Lester Wiecks, Amboy, Jennings Unit 276

Did you know that . . . . .

left over rice may be made into an excellent dessert by folding into it stiffly beaten whipped cream and adding sweetened fresh fruit.

to whip thin cream you can add one tablespoon of unflavored gelatin dissolved in one tablespoon hot water. Add this to 2 cups of cream and it will whip beautifully and also keep for several hours in the refrigerator.

APPLES IN A NEST

6 medium apples - baking
1-1/2 cups water
1-1/4 cups sugar
1/2 tsp. cinnamon
1/2 tsp. nutmeg
10 drops food coloring, red
3 Tbsp. butter
2 cups flour, sifted
2 tsp. baking powder
1 tsp. salt
2/3 cup shortening
1/2 cup milk

Peel and core apples leaving them whole. Put apples and 1-½ cups water in saucepan. Cover and bring to a boil for 10 minutes. Drain. To this juice add sugar, cinnamon, nutmeg and red color. Mix well and bring to a boil. Let simmer 5 minutes. Add butter and set aside.

DOUGH

Mix dry ingredients. Add milk. Roll out on floured board, a rectangle of 9" x 18". Cut into 6" - 9". Wrap each strip of pastry around whole apple. Press edge down firmly. Push excess dough around bottom, sealing apple so juice will not escape. Place the apples in casserole one inch apart. Fill center of apple with red hots, sugar and cinnamon. Put a dab of butter in each apple. Pour syrup over apples. Put in 375 degree oven for 35 to 40 minutes or until apples are done. Serve with cream.

Pam Brogla, Tracy, Tracy Mrs. Jaycees

APRICOT DESSERT

1-46 oz. can apricot nectar
1-1/2 cups sugar
7 Tbsp. cream cornstarch

Cook these all together until thick. Break an angel food cake into pieces. Put in cake pan (9x11), pour apricot mixture over cake and cool. When cool, cover with Dream Whip and chopped pecan pieces. Refrigerate. This will keep a few days.

Mrs. Robert Beckman, Past President
Dept. of Minn. Am. Legion Aux., Lake City *

APRICOT SURPRISE

2 cans apricot pie mix
2 cups flour
1-1/2 cups soda crackers, crushed
1 cup brown sugar
2 cups coconut, shredded
1/3 Tbsp. baking powder
1 cup butter, melted

Combine flour, crushed crackers, brown sugar, and baking powder. Mix well. Add melted butter and mix again. Pat 2/3 of the mixture in a large pan. Carefully spoon apricot pie mix filling on top. Pat rest of cracker mix on top. Bake at 350 degrees for about 30 minutes.

Kenneth, Lismore Grade 1

BANANA SPLIT DESSERT

2 or 3 bananas
1 cup walnuts, chopped
Graham cracker crust
2 cups powdered sugar
1 tsp. vanilla
1/2 gal. neopolitan ice cream
1 cup chocolate chips
1/2 cup butter
1-1/2 cups evaporated milk
1 pt. whipping cream

Cover the bottom of 11 x 15 pan with graham cracker crust, reserving 1 cup crumbs. Slice bananas crosswise and lay over crust. Slice ice cream crosswise (so there are the 3 flavors in each of the slices) in 1/2 inch thick slices and place over bananas. Next sprinkle 1 cup nuts over the ice cream. Freeze until firm. Melt 1 cup chocolate chips with 1/2 cup butter. Add 2 cups powdered sugar and 1-1/2 cups evaporated milk. Cook the mixture until thick and smooth, stirring constantly. Remove from heat and add 1 tsp. of vanilla. Cool chocolate mixture and pour over other layer. Freeze until firm. Whip cream until stiff. Spread over chocolate layer and top with reserved crumbs. Store in freezer. Remove about ten minutes before serving.

Mrs. Vern Rixe, Kenyon

FROZEN BERRY DESSERT

1 pkg. (10 oz.) frozen strawberries or raspberries, partly thawed
1 cup sugar
2 egg whites, unbeaten
1 Tbsp. lemon juice
1/8 tsp. salt
1/2 cup whipping cream
1 tsp. vanilla

Combine first 5 ingredients and beat for 15 minutes or until stiff. Fold in 1/2 cup of cream that has been whipped and add vanilla. Pour this over a graham cracker crust in a 9 x 13 pan. Freeze.

Note: A container of frozen whipped topping may be used in place of the cream.

Mrs. Vern Rixe, Kenyon

BLUEBERRY DESSERT

1/2 cup butter
1/2 cup sugar
1 pkg. cream cheese
2 eggs

Mix together 2 cups graham cracker crumbs, ¼ cup melted butter and 1/2 cup sugar. Spread in pan and cover with cheese mix -- mix butter and sugar and eggs first, then add the cheese---. Bake at 350 degrees for 15 minutes. Cool well and cover with 1 cup of blueberry filling. Serve with whipped cream.

Bessie Breckle, Bigelow American Legion Unit 496

BREAD CRUMB DESSERT

Mix together 3 eggs, 1 cup sugar, pinch of salt, 1 heaping tsp. baking powder, 1 cup finely ground bread crumbs and 1/2 cup nuts. Bake for 30 minutes in a greased (9x13) pan at 350 degrees. Cool and crumble in large pieces. Put 1/2 of this back in the pan.

Whip 1½ pints whipping cream. Add 1 cup powdered sugar, 1 tsp. vanilla and put ½ of this over bread crumbs. Then add the rest of the cream mixture and the rest of the whipped cream mixture. At Christmas this is very pretty with cut up green and red cherries and nuts. Keeps in the freezer for quite a while. Take out about 10 minutes before serving.

Mr. and Mrs. Ferdie Haberman, Brewster *

BREAD PUDDING

6 slices of old bread, add enough milk to moisten bread
5 eggs
1/4 - 1/2 cups sugar
Salt
Vanilla
Raisins

Bake in buttered pan at 350 degrees until firm.

Slayton F.H.A.

BUTTERSCOTCH DUMPLINGS

Melt 1 cup sugar until almost melted. Add 1-1/2 cups boiling water and 1 Tbsp. butter. Simmer while mixing batter.

1/2 cup sugar
3 Tbsp. butter
1-1/2 cups flour
1-1/2 tsp. baking powder
1/4 tsp. salt
1/2 cup milk
1 tsp. vanilla

Mix first 5 ingredients like pie crust. Add milk and vanilla and drop into sauce by tablespoon. Bake at 350° for 25 minutes. Cover for first 15 minutes.

Joan Benz, Worthington B.P.W.

CARAMEL DUMPLINGS

Caramelize 1 cup white sugar in 10 inch skillet. Don't melt. Then add slowly 2-1/2 cups hot water. Let simmer while mixing the batter.

BATTER

1/2 cup white sugar
1/4 cup butter
1/2 cup milk
1 tsp. vanilla
2 tsp. baking powder
1-1/2 cups flour
1/4 tsp. salt

Cream the sugar and butter. Add milk and vanilla. Then add flour sifted with baking powder and salt. Drop by heaping tablespoon into syrup, 1 inch apart. Bake at 350 degrees for 20 minutes or until done. To serve, turn upside down on dessert plates. This may be topped with whipped cream.

This recipe yields 6 servings.

Mrs. Cecil Kesselring, Granada, American Legion Unit 319

CHEESE CAKE

1 cup hot water
1 pkg. lemon jello (3 oz.)
1 tsp. vanilla
1 "large" pkg. cream cheese
1 cup sugar

Let set.

Chill and whip until stiff 1 can(1 1/2 oz.) evaporated milk. Add to the above and pour into cracker crust.

CRUST

4 cups graham crackers
1-1/2 sticks margarine
3 Tbsp. sugar

Pour half crust in bottom of pan. Pour jello mixture in. Add remaining crackers. Chill.

Jen Jeppesen, Worthington, Calvin-Knuth Unit 5

CHEESE CAKE

16 crushed graham crackers
2 Tbsp. powdered sugar
1/2 cup butter

Set 1 pkg. lemon jello in 1 cup boiling water. Cool to room temperature.

1-8 oz. pkg. cream cheese
1 cup sugar
3 Tbsp. jello mixture

Whip well. Beat 1 large can carnation milk until stiff. Then slowly add jello mixture, and 2 tsp. vanilla. Fold in cheese mixture. Place crushed graham crackers on top of the cake also.
This recipe yields 2 pans (9 x 13) full.

Mary Lange, Goodhue

FRIG-CHEESE CAKE

1 pkg. lemon jello
1 cup boiling water

Mix and place in refrigerator until syrupy (½ hour). Meanwhile mix together 1 cup sugar, 1 large pkg. cream cheese and 1 tsp. vanilla.
Whip 1 cup whipping cream. Mix with the cream cheese and add all to jello. Pour into graham cracker crust in 9" round cake pan. Refrigerate.

CRUST

1 cup crushed graham crackers
1/4 cup melted butter
1/4 cup confectioners sugar

This recipe is very easy to make and keeps for months in the refrigerator.

Slayton F.H.A.

Do your best today and you will be more likely to do even better tomorrow.

PUDDING CHEESECAKE

1 pkg. (8 oz) cream cheese
2 cups cold milk
1 pkg. (3-3/4 oz.) Jello Lemon Instant Pudding
1-9 inch graham cracker crust

Stir cream cheese until very soft. Gradually blend in ½ cup of milk until mixture is smooth. Add remaining milk and the lemon pudding mix. Beat slowly just until blended - about 1 minute.

Immediately pour into cool crust. Chill until firm -1 hour.

Clifton and Irene Holmquist, Okabena +

CHERRY CRISP DESSERT

1 cup flour
2 tsp. powdered sugar
1/2 cup butter

Mix together and pat into cake pan. Bake 20 minutes at 350°.

FILLING

2 eggs, well beaten
1 cup sugar
1/4 cup flour
1/2 tsp. baking powder
1 can pie cherries, drained
1 cup walnuts

Put in baked crust and bake about 1 hour.

SAUCE

Cherry juice plus water to make 1 cup
1/4 cup sugar
1 Tbsp. cornstarch

Cook just before serving so sauce won't thicken. Serve the dessert cold with freshly made sauce and whipped cream.

Mr. and Mrs. Robert Ditch, Okabena *

CHERRY DESSERT

1 cup cake flour)
1/2 cup butter) Mix together
5 Tbsp. powdered sugar)

Line a 9 x 13 pan. Bake for 15 minutes at 350 degrees. Meanwhile mix together the following:

2 eggs, beaten
1-1/2 cups sugar
1/4 cup flour
3/4 tsp. baking powder
3/4 cup nutmeats (pecans)
1 tsp. vanilla
1 can sour pitted cherries (Frozen cherries can be used)

Pour over first mixture.
Bake again for 30 minutes at 350 degrees, until light.
Serve cold with whipped topping.

Vivian Synder, Slayton

CHERRY DELIGHT

3 egg whites, beaten

Beat in 1 cup sugar. Add 14 white soda crackers, crushed, 1 tsp. baking powder, 1/2 cup nuts and 1/2 tsp. vanilla. Bake 20 minutes at 325 degrees.
Cut into squares.
Put can cherry pie mix over this. Serve with whipped cream.

Mrs. Henry Leysen, Slayton

CHERRY DESSERT

Crush 32 graham crackers. Add 1/2 cup soft butter. Press in 9 x 13 pan. Beat 2 egg yolks. Add 1 can Eagle Brand Milk and one package orange Koolaide. Beat until thick. Whip 1/2 pint of cream and add to orange mixture and pour over crumbs. Whip 1/2 pt. of cream and add 1/2 cup miniature marshmallows. Put on top of orange mixture. Put 1 can cherry pie mix on top. Refrigerate.

Isabelle Kramer, Milroy Auxiliary Unit 274

CHERRY DESSERT

Grease a cake pan. Put 1 can cherry pie mix in 9 x 13 pan and sprinkle 1 box white cake mix over. Put 1/2 cup butter over this and bake about 30 minutes at 325 degrees. When done, cut and put whip cream on it. This is very delicious.

Louise Becker, Dundee Legion Auxiliary

CHERRY DESSERT

Crush 30 single graham crackers. Mix with ½ cup granulated sugar. Pat half of this mixture in the bottom of a 9 x 13 pan.

Melt 30 large marshmallows with 1/2 cup milk. Cool. Fold in 1 cup whipped cream.

Spread half of the marshmallow-cream mixture over the graham crackers. Top with 1 can cherry pie mix. Spread remaining marshmallow-cream mixture over pie mix. Top with graham crackers.

Refrigerate overnight.

Mrs. Veronica Hoffman, Wilmont
1973 Nobles County Mother of the Year

CHERRY DESSERT

Melt 30 large marshmallows in 1 cup milk over double boiler. Cool. Fold in 1 cup cream, whipped, to the marshmallows. Next, sweeten and thicken 1 can of cherries, cook and cool. Roll graham crackers to crumbs and cover bottom of a large pan. Put half of the marshmallow mixture next to the crumbs and add all the cherry mixture. Top layer with remaining marshmallows. Sprinkle more of the crumbs on top. Put in refrigerator to set. Cut into desired pieces and serve.

Lamberton F.H.A.

CHERRY DESSERT

Mix 1 cup graham cracker crumbs, 3 Tbsp. melted butter and 3 Tbsp. sugar. Pat in 8 x 12 pan.

Dissolve 50 marshmallows (1 large package) in 1 cup milk over low heat or in double boiler.

Cool and mix in 1 cup whipped cream or 1 carton cool whip.

Pour over crumb crust and chill.

Cover with 1 can cherry pie mix (or any flavor).

Serve with whipped cream, ice cream or cool whip.

Mrs. Murry Weatherly, Pipestone, Michael-Boock Unit 6

When love and skill work together, expect a masterpiece.

CHERRY FLUFF

20 - 22 sq. graham crackers, crushed
2 Tbsp. sugar
6 Tbsp. butter, melted

Mix and press in a 9 x 13 pan. Chill 1/2 hour.

Whip 2 cups whipping cream. Add to this 1 pkg. salad marshmallows. This is quite firm. Spread on crust and spread 1 can of cherry pie mix on top of crust. Chill.

This can be made a day before you plan on using it.

Mr. and Mrs. Harvey Sauter, Redwood Falls *

CHERRY YUMMY DESSERT

30 graham crackers, crushed
1/2 cup butter
1 cup granulated sugar

Mix above ingredients and set aside. Melt 30 marshmallows in 1/2 cup milk and cool.

1 can cherry pie mix
1 cup cream, whipped

Fold the cherry pie mix into the cup of whipped cream and then fold in marshmallow mixture. Put a layer of the crumb mixture in the bottom of a 9 x 13 pan. Then add a layer of cherry mixture and sprinkle ½ of the crumbs over this. Then add a second layer of cherry mixture and remainder of the crumbs. Refrigerate. If you wish, you can use crushed vanilla wafers instead of the crushed graham crackers. If you do, you can omit the sugar. This dessert can be made ahead and stored in the refrigerator.

Worthington B.P.W.

CHERRY MARSHMALLOW DESSERT

Cover the bottom of a 9 x 15 inch greased pan with miniature marshmallows. Over this pour a box of yellow cake mix as prepared on the package. On top of this place 3 - 4 cups of frozen cherries (thawed) or strawberries can also be used. Bake at 350° for 45-50 minutes. The fruit will bake to the bottom. Serve with whipped cream.

Mr. and Mrs. George Harberts, Reading
Nobles County Commissioner *

CHERRY MERINGUE DESSERT

6 egg whites
3/4 tsp. cream of tartar
2 cups granulated sugar
2 cups unsalted saltine crackers
1 cup chopped nuts

Beat egg whites to a peak - add the cream of tartar. Beat at high speed, gradually adding the sugar. Gently fold in the crackers, coarsely crushed, and the nuts.

Put in a greased 9 x 12 pan. Bake at 325 degrees for 25 minutes, or until slightly brown. Cool thoroughly.

When cold, spread with pint of whipped cream. Add 1 tsp. of vanilla and 2 tsp. sugar to the cream.

Top with 1 can of prepared cherry pie mix and chill. (Any of the fruit fillings can be used.)

Lillian Johnson, Ivanhoe, Grodzicki Unit 194

CHERRY PINEAPPLE DESSERT

Dissolve 1-3 oz. pkg. raspberry jello in 1 cup boiling water and stir in 1 can cherry pie filling. Turn into 9 x 9 baking dish and chill until partially set.

Dissolve 1-3 oz. pkg. lemon jello in 1 cup boiling water and beat together 1 small pkg. cream cheese and 1/3 cup mayonnaise. Gradually add lemon jello. Stir in 1 cup crushed pineapple, undrained. Whip 1/2 cup cream and fold into lemon mixture with one cup miniature marshmallows. Spread atop cherry layer. Top with 2 Tbsp. chopped nuts. Chill until set.

This recipe makes 12 servings.

Andree Dock, Jasper, Eden Jolly Union Club

CHERRY TORTE

1 cup cake flour, or regular
5 Tbsp. powdered sugar
1/2 cup butter

Mix together the above three ingredients. Line bottom of a cake pan with the mixture. Bake 15 minutes at 350 degrees. In the meantime, mix:

2 eggs, beaten
1-1/2 cups sugar
1/4 tsp. salt
1/4 cup flour
3/4 tsp. baking powder
1/2 tsp. vanilla
1 can cherries, sour, pitted and drained

Mix the above ingredients and spread over the first mixture. Bake another 30 minutes at 350 degrees. Serve with ice cream or whipped cream.

Mr. and Mrs. Charles Harding, St. Paul *

CHOCO-MINT FREEZE

1-1/4 cups finely crushed vanilla wafers (28)
4 Tbsp. melted margarine
1 qt. peppermint ice cream (softened)
2 sq. unsweetened chocolate
3 well-beaten eggs
1-1/2 cup confectioners sugar
1/2 cup chopped pecans
1 tsp. vanilla
3 egg whites

Toss together crumbs and melted margarine. Reserve ¼ of the crumb mixture; press remaining crumbs in a 9 x 9 pan. Spread with ice cream; freeze. Melt 1/2 cup butter and chocolate over a low heat; gradually fold in egg yolks, sugar, nuts and vanilla. Cool Beat egg whites until stiff peaks form. Beat chocolate mixture until smooth. Fold in egg whites. Spread chocolate mixture over ice cream and top with the reserved crumb mixture. Freeze.

Slayton F.H.A.

CHOCOLATE PUDDING CAKE

3/4 cup sugar
1 cup flour
2 tsp. baking powder
1/2 tsp. salt
1-1/2 Tbsp. cocoa
2 Tbsp. butter
1 tsp. vanilla
1/2 cup milk

Cream sugar, butter, vanilla and salt together. Mix in flour, cocoa, baking powder and milk. Put in a greased 2-½ qt. casserole (with cover). Add on top the following:

1/2 cup brown sugar
1/2 cup white sugar
1-1/2 cups water
1 rounded Tbsp. cocoa

Bake at 350 degrees for 35 - 40 minutes.
This recipe is the favorite of our two sons and now our two grandsons. (Cool and serve with milk as it is rich.)

Mr. and Mrs. Conrad Tatarek, Wells *

CRANBERRY DESSERT

1 can cranberries, whole
1 small can pineapple
1 pkg. dream whip
Marshmallows, as many as you wish

Mix all together.

Tracy Tutsch, Kenneth Lutheran S.S.

COCONUT DELIGHT

4 eggs, beaten
1 cup sugar
1 cup flour
1 tsp. baking powder
Dash of salt
1 cup dates, chopped
1 cup nuts, chopped

Mix well in the order given. Put in greased 8 inch square pan and bake in a 350 degree oven for 30-35 minutes. Let cool. Crumble or tear into small bits and cover bottom of greased 9x13 pan. Pat firmly. Cut 4 or 5 large bananas and cover cake. Next cover banana layer with 2 cups of mandarin oranges. Cover the entire cake with 1 pint whipped cream with ½ cup powdered sugar added. Sprinkle entire top with shredded coconut. Cover. Place in refrigerator 5 to 6 hours.

Margaret Pick, Hardwick, Arthur Moeller Unit 478

CREAM PUFFS

1 cup water
1/2 cup butter
1 cup flour
1/4 tsp. salt
4 eggs, room temperature

Boil water, butter and salt; while boiling add flour all at once, stirring quickly until it leaves the edges of the pan.

Add 1 egg at a time. Beat well. Put on greased pan by teaspoon. Bake at 425 degrees for 12-20 minutes. When cool, fill the puffs with Rich Whip or whipped cream.

After cream puffs are baked, do not cover.

Mrs. Wm Lange, St. James
Mrs. Wm Gemmill, Sherburn, Elm Creek Garden Club

CUSTARD

1/2 cup sugar
2 Tbsp. cornstarch
1/2 cup milk
2 egg yolks

Cook and cool.
Combine jello and custard.
Beat two egg whites and fold in above mixture.

1 cup cream (whipped)
1 lb. cottage cheese
1 tsp. vanilla

Fold into custard and refrigerate.

Mrs. Daryl Bruns, Worthington, Calvin-Knuth Unit 5

EASY CUSTARD

2 cups milk
2 eggs
1/3 cup sugar
Shake of nutmeg, optional
1 tsp. vanilla or almond flavoring

Place all in a quart measuring cup. Mix until well blended. Pour into 4 custard cups. Set cups in a pan of water that has a tight fitting lid. Bring to a boil. (You'll have to look.)

Turn off the heat and let set covered for 45 minutes.

Unbelievable - - - - but it makes the perfect custard.

You may put in a large pyrex bake dish. This also works.

Mrs. Roland Blank, Milroy, Earl Christopherson Legion Unit 274

DARK SECRET

Combine the following:

1 lb. dates, cut up
1 cup sugar
1 cup walnuts, chopped
4 eggs, beaten
1/2 cup flour
1 tsp. baking powder
2 tsp. vanilla
1/4 tsp. salt

Mix and bake in greased 9 x 13 pan at 350 degrees for 25 to 30 minutes. Cool.

Several hours before serving, break cake in walnut size pieces and spread on meat platter. Pour over this - juice of small bottle maraschino cherries. Slice 3 oranges thinly and 3 to 4 bananas. Arrange over cake mound with 1 small can pineapple, plus the juice. Spread with whipped cream or dream whip. Dot cherries on top. Serve from meat platter.

Ardyce Pedersen, Jasper, Eden Jolly Union Club

FRUIT DESSERT

Beat 4 egg whites until stiff. Set aside.

In another bowl, beat 4 egg yolks. Add 3 Tbsp. water and a pinch of salt. Sift 1 cup cake flour and 1 tsp. baking powder. Add 1 cup sugar, gradually to the egg yolk mixture. Add flour. Then add 1 cup fruit and ½ cup nutmeats. (I use either dates, raw apples or dried apricots) Add 1 tsp. vanilla. Lastly, fold beaten egg whites in. Bake at 350 degrees for 15 minutes. When cool, cut into squares and serve with dream whip.

Mrs. Julia Cunningham, Wgtn. Calvin-Knuth Unit 5

FRUIT CAKE DESSERT

1 cup sugar)
4 egg yolks) Mix together

Add 1/2 cup flour, 1 tsp. baking powder, 1-lb. dates, cut-up and 1 cup nuts.

Add 4 beaten egg whites. Bake 20 minutes at 350 degrees. When done, cool. Crumble cake and pour pineapple crush juice over it. Let stand 15 minutes. Top with desired fruits and whipped cream.

Mrs. Walter Lucks, Wgtn. B.P.W.

FRUIT COCKTAIL DESSERT

1 cup flour
1 cup sugar
1 tsp. soda
1/4 tsp. salt
1 egg, beaten
1 No. 2 can fruit cocktail

TOPPING

1/2 - 3/4 cup brown sugar
1/2 cup nuts, chopped

Mix flour, sugar, soda and salt and egg. Add fruit cocktail. Put in 8 x 8 pan. Sprinkle topping on batter and bake at 300° 1 hour. Serve hot or cold.

Stuart Homie, Kenneth Lutheran S.S.
Mrs. Arthur R. Hussong, Brewster, Okabena American Leg. Aux.
Mrs. Deloit Van Beek, Holland, St. James Lutheran Church

FRUIT OF THE GODS

3 eggs
1 tsp. baking powder
1 cup sugar
1 cup bread crumbs
1-lb. dates, cut
1 cup nuts
1 tsp. vanilla

Beat egg whites until stiff. Add baking powder and slightly beaten egg yolks. Add sugar, crumbs, dates, and nuts. Stir all together. Bake 20 minutes at 350 degrees in 7 x 10 pan. Serve with whipped cream.

Mrs. Edwin Robasse, Wabasso, Victor Hirsch Unit 263

FROSTY STRAWBERRY SQUARES

1 cup flour
1/4 cup brown sugar
1/2 cup nuts, chopped
1/2 cup margarine, melted

2 egg whites
1 cup granulated sugar
2 cups sliced strawberries
(Fresh strawberries)
2 Tbsp. lemon juice
1 cup whipping cream, whipped

Stir together the first 4 ingredients. Spread evenly in a shallow baking pan. Bake at 350° for 20 minutes, stirring occasionally. Sprinkle 2/3 of the crumbs in a 9 x 13 baking pan.

Combine egg whites, sugar, berries and lemon juice in large bowl with electric mixer at high speed to stiff peaks, about 10 minutes. Whip cream and fold into mixture. Spoon over crumbs. Top with remaining crumbs. Freeze six hours or overnight. Cut into 10 or 12 squares. Garnish with whole strawberries.

Note: Use one 10 ounce package frozen berries, partly thawed instead of the fresh berries. Reduce the granulated sugar to 2/3 cup.

Mrs. Roy Carter, Slayton
Slayton F.H.A.

FUDGE PUDDING CAKE

In 9 x 13 pan mix 1 cup brown sugar, ½ cup cocoa and stir in 2 cups water. Add 12 marshmallows cut in quarters. Spoon over the above mixture a devils food cake batter. Top with 1 cup broken nuts. Bake at 350 degrees for 45 minutes. Serve warm with whipped cream.

Mrs. Don Barfknecht, Northrop, Schwieger Kahler Unit 52

FROZEN LEMON DELIGHT

Mix 2 cups graham cracker crumbs, 4-1/2 Tbsp. sugar and 1/ 2 cup melted butter. Press half this mixture into 10-inch or 9 x 13 pan. Soften 1/2 gallon vanilla ice cream. With an electric mixer beat into ice cream one 6-oz. can frozen lemonade concentrate and spread on crumbs. Top with other half of crumbs. Keep frozen.

Mrs. Gene Holmquist, Okabena +

You won't have a long face if you wear a wide smile . . .

FROZEN STRAWBERRY DESSERT

3 small pkgs. frozen strawberries
3 egg whites
3/4 pint whipped cream
1-1/2 cups sugar
3 tsp. lemon juice
Small can crushed pineapple

Beat egg whites until fluffy. Add strawberries, lemon juice, pineapple and sugar. Whip 15 minutes. Fold in cream. Pour on graham cracker crust and freeze in a 9 x 13 pan.

Rosemary Wendland, Jeffers, Odegaard-Quade Unit 401

FROZEN SUNDAES

Place graham cracker crumbs in the bottom of a 9 x 13 pan. Add a layer of each of the following:

Vanilla Ice Cream
Bananas
Chocolate Ice Cream
Fudge
Strawberry Ice Cream
Strawberries and Bananas

Freeze!

Mary Johnson, Worthington +

FROZEN YUM YUM

Cream 2/3 cup butter and 2 cups powdered sugar. Add 3 egg yolks, slightly beaten, 2 squares melted chocolate, pinch of salt 1 tsp. vanilla and 1/3 cup chopped nuts. Fold in 3 well-beaten egg whites. Grease 9 x 13 pan.

Pat granam cracker crumbs on bottom of the pan.

Pour in the filling carefully and freeze for at least two hours.

Remove from freezer and spread 1 quart vanilla ice cream on top.

Sprinkle more graham cracker crumbs on top and return to the freezer.

This recipe makes 12 generous servings.

Mr. and Mrs. Robert Ditch, Okabena *

You may be on the right track but you will get run over if all you do is just sit there.

GERMAN'S SWEET CHOCOLATE DESSERT

1/2 lb. German's sweet chocolate (2 bars)
1-1/2 Tbsp. water
4 eggs
2 Tbsp. powdered sugar
1 cup cream

Place sweet chocolate and water in a double boiler just till melted. Add 4 egg yolks, 1 at a time and beat until smooth. Let cool until cold. Beat 4 egg whites and add 2 Tbsp. powdered sugar and fold into first mixture. Add 1 cup whipped cream and 1/2 cup walnuts to mixtures. Break up 1 large angel food into tiny pieces in a large bowl. Fold mixture into angel food cake. Pour into pan and top with whipped cream and maraschino cherries. Chill until firm, about 1-1/2 hours.

This recipe serves 12 - 16 persons.

Cindy Pick, Slayton F.H.A.

HOT FUDGE PUDDING

Sift together the following:

1 cup flour
2 tsp. baking powder
1/4 tsp. salt
3/4 cup sugar
2 Tbsp. cocoa

Stir in 1/2 cup milk and 2 Tbsp. melted shortening.

Blend in 1 cup chopped nuts. Spread in 9 inch pan. Sprinkle with mixture of 1 cup brown sugar and 4 Tbsp. cocoa. Pour over entire batter.1 3/4 cup hot water.

Bake. During baking, the cake mixture rises to the top and the chocolate sauce settles to the bottom.

Bake at 350 degrees for 45 minutes.

This yields 9 servings.

Lydia Rachuy, Westbrook, Rosehill Sunshine 4-H Club

ICE CREAM

6 eggs
2 cups sugar
3 Tbsp. vanilla
1 pint cream
Milk

Beat eggs well. Add sugar, vanilla and cream. Fill rest of the ice cream freezer can with milk, leaving it down about two inches. Freeze, using rock salt with ice.

Mr. and Mrs. Isaac Davis, St. James *

ICE CREAM

(Never Fail Homemade)

1-1/2 cups sugar
8 eggs, beaten

Add the sugar to beaten eggs and beat again until smooth and foamy, and sugar is dissolved.

Add 1-1/2 pints of whipping cream. Fill freezer with this. Add enough milk to fill 3/4 full.

Add vanilla to taste, about 4 - 5 tablespoons.

This takes about 20 - 30 minutes to make in freezer.

This ice cream thickens as it sets.

Mrs. Kenneth Gehrls, Okabena, Sievert-Peterson Unit 608

ICE CREAM

(Original Recipe)

Beat 2 eggs well, until thick. Add 1-1/2 cups sugar and beat again. Add vanilla to taste and 3 cups Half and Half. Fill freezer up with whole milk (2 qt. size)

This recipe makes 2 quarts. It is easily doubled for larger freezers.

(Original Recipe Made Low-Calorie)

Beat 2 egg whites. Add 1-1/3 cups sugar and vanilla to suit taste. Add 3 cups Dream Whip, beaten, or frozen breakfast cereal food cream. Lastly, add skim milk to top of freezer.

This recipe makes 2 quarts.

Both of these recipes are made with the crank-type freezers.

NOTE: This Low-Calorie Ice Cream recipe can be used for low-cholesterol diets. For a smoother, less crystally low-calorie ice cream, use the egg yolk and add whole milk.

Chris Sauder, Heron Lake +

Sweep before your own door before you look after your neighbor's.

ICE CREAM

(Homemade)

6 cups milk
3 cups sugar
6 Tbsp. flour
6 or 8 egg yolks, beaten

Combine. Cook like custard and cool. Add 6 cups cream, 6 or 8 egg whites, stiffly beaten and 4 Tbsp. vanilla.

Strawberry flavor: Omit 3 cups cream, add 1 qt. washed mashed berries and 1/2 cup sugar.

Chocolate flavor : Add 4 squares chocolate and 1/2 cup sugar.

Peanut butter flavor : Omit 1 cup cream. Gradually add 1/2 cup peanut butter.

Mrs. Kenneth Carson, Pipestone, Sorosis Club

ICE CREAM

(Homemade)

6 eggs, beaten
1/2 tsp. salt
1 qt. Rich Whip
Scant 2 cups sugar
5 tsp. vanilla

Mix all the ingredients together.Pour into ice cream freezer. Fill the freezer 3/4 full of milk.

Rosemary Wendland, Jeffers, Odegaard-Quade Unit 401

ICE CREAM

(Lemon)

3 Tbsp. lemon juice
2 tsp. grated lemon rind
1 cup sugar
1 pt. light cream
2 drops yellow veg.coloring

Add lemon juice and rind to sugar, blending well.Slowly stir in coffee cream and add coloring, mixing thoroughly. Place in an ice cube tray from the refrigerator and set to fast freezing for 3 hours. Do not stir, as it freezes smooth.

This recipe yields 6 servings.

Mabel Luing, Worthington B.P.W.

G A R N I S H I N G

I D E A S

Top plain puddings with:

Whole or sliced fresh berries or cherries
Cubes of bright colored fruit-flavored gelatin

Surround creamy or frozen desserts with:

Bright colored fresh fruit or berries

Decorate dessert plates with:

Clusters of berries or grapes
Ivy or grape leaves
A single fresh flower
Ring of berries at base of sherbet dish

ICE CREAM

(Pioneer)

6 eggs
1 cup sugar
1 tsp. salt
3 tsp. vanilla
1-1/2 cups heavy cream

Beat all ingredients together wtth egg beater in large bowl (Have someone help you with this stage.)

Get a dish pan of nice fresh clean newly fallen snow. While you are continually beating the mixture with egg beater, have someone put in cups of snow. Beat in as much as possible till it is real thick.

Serve at once.

This recipe makes 6 large servings.

(I always use the egg beater, but an electric mixer turned on low speed could also be used. We make this whenever we have a nice snowfall as our family just loves it.

Mrs. Bernard Dannhoff, St. James

ICE CREAM

(Refrigerator)

1 cup whipping cream
1 cup white syrup
1 egg
1 cup milk
Flavoring

Whip cream. Add eggs and beat. Add syrup and again beat. Blend in flavoring and milk.

Put in tray and freeze until firm. Place in bowl and beat with electric mixer. Add a little milk until it mixes well. Then return to tray.

Mrs. Clarence Eidhammer, Okabena, Sievert-Peterson Unit 608

JELLO

1 pkg. jello, any kind
1 pkg. vanilla pudding
2-1/2 cups liquid,pineapple or cocktail juice

Cook jello pudding and liquid to rolling boil. Remove from heat and add miniature marshmallows with pineapple or the fruit cocktail. Chill until set and add 1 envelope Dream Whip.

Paul Wieneke, Lismore Grade 3

JELLO DESSERT

Dissolve 3 different kinds of jello (orange - lime - berry) separately in 1-1/2 cups hot water in separate dishes. Let jello set overnight.

Heat 1 cup pineapple juice and 1/4 cup sugar. Then dissolve 1 box lemon jello in this. Let cool until half jelled, then mix in 2 cups of cream, whipped. Cut the colored jello into 1/2 inch squares and add to the above mixture.

Put graham cracker crumbs in bottom of large shallow pan and pour above mixture over crumbs, putting remaining crumbs on top.

Chill several hours.

Mrs. Stella DeFries, Fulda, Rural Progressive Club

JELLY ROLL

Sift together 1 cup flour, 3/4 cup sugar and 1/2 tsp. baking powder.

Beat 4 egg whites until stiff. Add 1/2 tsp. salt, 1/2 tsp. cream of tartar and beat in 1/2 cup sugar. Beat mixture again til stiff.

Mix 4 egg yolks, 3 Tbsp. cold water, and vanilla. Add flour mixture to egg yolk mixture then fold in egg whites. Bake in a waxed paper lined cookie sheet at 375 degrees for 15 minutes.

Carol Hebig, Lismore Grade 3

JELLY ROLL

(Never Fail)

3 eggs
1 cup sugar
1/4 cup water
2 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla
1 cup flour

Beat eggs. Add water and sugar in small amounts to eggs as they are beating. When eggs are thick add vanilla and salt.

Fold in the flour. Pour into well greased waxed paper-lined and floured jelly roll pan. Bake at 375 degrees for 12 minutes.Do not overbake. Turn out on towel that has been sprinkled with powdered sugar. Roll up lightly in towel. Let cool. When ready to fill with your favorite filling or jelly, unroll and fill and roll again.

Mrs. Bill Burk, Rushmore, Legion Auxiliary Unit 543

LEMON CHEESE CAKE

1-3 oz. pkg. lemon gelatin
1 cup hot water
1-1/4 cups sugar
1-8 oz. pkg. cream cheese
1 tsp. vanilla
1 large can evaporated milk (chilled and whipped)
Graham cracker crumbs

Dissolve gelatin in hot water; chill until consistency is of egg whites. Beat sugar, cream cheese and vanilla; fold in gelatin and whipped milk. Pour in 9 x 13 pan or spring form pan which has been lined with crumbs.

Chill overnight.

This recipe yields 12 servings.

Marge Silvernale, Jackson, Jackson Liberty Unit 130

LEMON CHIFFON

1 pkg. marshmallows, regular pack
1 cup milk
2 Tbsp. whipping cream, optional

Use double boiler. Dissolve to mush stage.

Cool. Grease bottom of 9 x 13 pan.

Prepare lemon pie filling as directed on box. Beat. Set to cool.

Crush graham crackers, enough to cover bottom of pan. Add the lemon pie filling. Cover top with dream whip. Coconut or other decoration is optional.

Lila Farmer, Pipestone, Michael-Bcock Unit 6

LEMON DESSERT

Mix the following ingredients and press into a 9x 13 pan.

1/2 cup margarine, soft
1/4 cup brown sugar
1 cup flour

Sprinkle with chopped pecans and bake 15 minutes at 375 degrees. Cool.

Pour cooled crust with two 3-1/4 oz. pkgs. of lemon filling for pies cooked to directions and cooled. Cover this with 1 cup cream, whipped. Lastly, top with a 3-oz. pkg. of lemon chiffon pie. Mix according to directions. Cover and refrigerate several hours or overnight.

Mrs. James Dugan, Westbrook, Legion Auxiliary Unit 152

LEMON DESSERT

1 can Bordens Eagle Brand Milk
1 cup whipping cream
2 lemons, rind and juice

Whip cream, add milk and then add lemon juice and rind. Line 8 x 8 pan with crushed graham cracker crumbs. Add the above mixture on top of crackers and top with a few crushed crackers.
Refrigerate and serve with whipped cream.

Mrs. Arthur R. Hussong, Brewster, Sievert-Peterson Unit 608

LEMON DESSERT

1 can condensed milk, thoroughly chilled
1 pkg. lemon jello
2/3 cup sugar
1/2 tsp. salt
1-1/4 cups water, boiling
Grated lemon rind and juice of 1 lemon
2 cups vanilla wafers, crushed

Dissolve jello in hot water. Add sugar, salt, lemon and rind.
Let stand until slightly jelled. Then whip canned milk until thick. Fold into jello mixture. Line pan with crumbs. Save some for the top. Garnish with whipped cream and a cherry.

Mrs. Alfred Benson, Vesta Legion Auxiliary

LEMONY PUDDING

Dissolve 1 envelope unflavored gelatin and 1/2 cup sugar in 1 cup boiling water. Mix in 6 oz. can Lemonade Concentrate, thawed and chill until slightly thickened. Place over large bowl of ice and water; beat with rotary beater until fluffy and thick. Blend in 2 cups thawed Cool Whip. Chill until firm - about 2 hours.
This recipe makes 8 servings.

Arlys Schlimgen, Worthington B.P.W.

A person never stands as straight as when he stoops to help a child.

LEMON TORTE

1 pkg. lemon jello
1 cup boiling water
1/2 cup sugar
2 lemons, juice and rind (press but do not grate)
1-12 oz. can chilled evaporated milk
12 graham crackers, crushed
1/2 cup brown sugar
1/4 cup melted butter

Dissolve jello in boiling water. Add sugar, lemon juice and rind. Cool.- syrup stage. Beat chilled milk until three times as large as it originally was. Add to lemon. Mix with brown sugar and melted butter. Line a 10 x 13 pan with ½ mixture. Pour lemon filling on top. Sprinkle crumbs on top. Chill overnight.

This recipe serves 15 persons.

Mrs. Simon Sanderson, Florence, Federated Women's Club

LOW-CALORIE ORANGE DESSERT

Dissolve 2 pkgs. orange jello in 1 cup hot water. Then add 1 large can frozen orange juice, dissolved. Add to orange jello. Let stand until it starts to thicken. Add large box of cool whip or 2 cups whipped cream. Break angel food cake into pieces. Put in 9 x 13 pan and pour the jello mixture over the cake. Put in the refrigerator.

U.H.M. Club of North Redwood

MANDARIN ORANGE DESSERT

3 egg whites)
1/4 tsp. cream of tartar) Beat together until stiff

Then add 1 cup sugar, 1 cup rice krispies, and 1 cup nuts.

Spread into 9 x 13 pan. Bake at 350 degrees for 25 minutes. Cool. Whip 1 pint cream, you can use Cool Whip, and add ½ cup of powdered sugar and a small package instant vanilla pudding. Mix well and add 3/4 cup coconut and 2 cans drained mandarin oranges. Spread over crust. Refrigerate 12 hours before serving.

Note: One can use any fruit such as bananas, strawberries, raspberries, blueberries etc.

Mrs. Bradley Wing, Mankato +

MARJORIE'S DESSERT

Tear in pieces 1/2 angel food cake or 1 loaf cake. Put in a 9 x 13 loaf pan.

Dissolve 1 pkg. lemon jello in 1 cup hot water and 1 cup of pineapple juice. When jello is lightly set, add 1 cup pineapple, crushed, 1 pint whipped cream and 2 cups miniature marshmallows.

Pour over angel food pieces in pan. Put in the refrigerator to set.

Margaret Sommers, U.H.M. of North Redwood

MINT DAZZLER

2 cups vanilla wafer crumbs
1/4 cup melted butter
1/2 cup butter
1-1/2 cups sifted powdered sugar
3 eggs, slightly beaten
3 sq. bitter chocolate, melted
1-1/2 cups whipping cream, that has been whipped
1 pkg. miniature marshmallows
1/2 cup crushed peppermint stick candy

Blend together crumbs and melted butter. Press firmly in the bottom of greased cake pan.

Cream together butter and sifted sugar thoroughly. Add eggs and melted chocolate and beat until light and fluffy. Spoon over crumbs. Set in freezer while whipping cream. Gently fold marshmallows into whipped cream. Spread over chocolate layer. Sprinkle with crushed candy. Freeze.

This recipe makes 12 - 15 servings.

Alma Hendricksen, Okabena, Sievert-Peterson Unit 608

PASTEL MINT DESSERT

32 chocolate sandwich cookies
1 pint heavy cream
1 cup pastel after-dinner mints
1/4 cup white after-dinner mints
2 cups miniature pastel marshmallows

Crush cookies and spread half in 9 x 13 pan. Whip cream; add mints and marshmallows. Fold in carefully, but well. Spread over crumbs. Top with the remaining crumbs, patting lightly to press into cream filling. Refrigerate 2 or 3 days to mellow. Serve plain or with a spoonful of whipped cream. This may be frozen after it has mellowed.

Erma Dysart, Milroy, Earl Christopherson Unit 274
Dale Ladies Aid. Windom
Marie Bohl, Pipestone

SUPREME PEACH DESSERT

Layer 1: 1/2 cup butter, 1 cup flour, 1/4 cup sugar, 1/2 cup nutmeats

Mix this and spread in 9 x 13 pan. Bake at 350 degrees 10-15 minutes. Mix again and put in pan.

Layer 2: Melt 24 large marshmallows in 3/4 cup milk. Chill and combine 1 cup whipped cream with the marshmallows. Put mixture over the crust.

Layer 3: Drain No. 2½ can of peaches and arrange over marshmallows.

Layer 4: Dissolve 2 pkgs. orange jello in 4 cups boiling water. When almost congealed, pour over peaches.

Mrs. Leslie Voss, Worthington +

PEACH TORTE

1/2 cup margarine)
1/2 cup sugar) Beat well
Pinch of salt)

Add 2 eggs, beat one in at a time. Grate rind of one lemon. Add 1 cup flour , 1 tsp. baking powder and beat well. Put ½ of the dough in bottom of 8 x 8 pan. Cut up 4 peaches and place them on the dough; cover with remaining dough and sprinkle ¼ cup chopped nuts, 1/3 cup sugar and 1/2 tsp. cinnamon on top.

Bake 1/2 hour at 350 degrees. Test to see if it has baked long enough.

Adeline Ray, Windom, Dale Ladies Aid

PEPPERMINT DESSERT

1/2 cup peppermints, crushed
3/4 cup marshmallows
1 cup whipped cream
18 graham crackers
1/2 cup butter
1/4 cup brown sugar

Mix peppermint, marshmallows and whipped cream. Put in pan and cover with the ground up crackers, melted butter and sugar.

Slayton F.H.A.

PINEAPPLE CHERRY DESSERT

1 can drained cherries
1 can drained pineapple
1-1/2 cup sugar)
1-1/2 cup fruit juice) Boil until thick
2-1/2 tsp. cornstarch)
3/4 cup butter
1 cup wheaties or corn flakes
1 cup oatmeal
2 cups flour
1 cup brown sugar
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla

Put half of this mixture on bottom of 9 x 13 pan and the rest on top. Bake at 325 degrees for 30 - 40 minutes.

Slayton F.H.A.

PINEAPPLE DESSERT

60 Hi Ho crackers, crushed
1/2 cup melted margarine

Mix well and pat in 9 x 13 pan. Save about ½ cup of mixture for topping.

Beat 8 egg yolks, add 1/2 cup sugar and 1 No. 2 can crushed pineapple (with juice). Bring to boil. Pour hot mixture over 1-3 oz. pkg. lemon jello.

Cool until it begins to set.

Whip 8 egg whites and add 1/2 cup sugar.

Fold into pineapple mixture. Pour on crust. Sprinkle the reserved crumbs on top and refrigerate overnight or at least several hours.

Serve with a little whipped cream or topping and a cherry, if you wish.

Mrs. Murry Weatherly, Pipestone, Michael-Boock Unit 6

Of all the things you wear, your expression is the most important

PINEAPPLE DESSERT

1 cup butter
1-lb. box powdered sugar
4 eggs
1 tall can crushed pineapple, drained
1 pt. whipping cream
1-lb. vanilla wafers

Cream butter until light and gradually cream in powdered sugar. Beat in eggs and continue beating until light and fluffy.

Meanwhile, drain the pineapple well. Whip the cream, sweeten to taste and add a little vanilla. Crush the vanilla wafers into fine crumbs.

Cover bottom of baking pan 9 x 13 with half of the crumbs. Spread creamed mixture over these crumbs. Spoon drained pineapple over creamed mixture and spread the sweetened whipped cream over the pineapple. Put the remaining crumbs in layer on top. Refrigerate overnight. (This dessert needs this length of time for it to mellow. It holds up well; in fact, any leftover will be good the second day.)

Cecil Smith, Slayton, Good Will Club

PINEAPPLE MINT DELIGHT

1-2/3 cup crushed pineapple (undrained)
1 pkg. lime jello - dry
1-10 oz. pkg. marshmallows (cut into small pieces)

Mix dry jello, marshmallows and pineapple in a bowl; cover and let stand overnight.

Next morning whip 1 pint cream; add 1 tsp. pineapple flavoring and ¼ tsp. mint flavoring.

1-7 oz. pkg. buttermints (shave very fine)

Fold whipped cream into jello. Add mints. Pour into 9x13 pan and cover with aluminum foil. Freeze.

Orpha M. Barnes, Worthington, B.P.W.

PINEAPPLE TORTE

1 cup margarine, scant
1-1/2 cups flour
2 tsp. sugar

Blend and press in 9 x 13 pan. Bake at 350 degrees 15 minutes

1 No. 2 can pineapple
1 cup sugar
2 Tbsp. cornstarch

Mix. Cook until thick. Spread on crust.

Beat 4 egg whites; add 1 cup sugar. Spread on pineapple crust and bake at 250 degrees for 1 hour. This may be topped with whipped cream and a cherry.

Mrs. Henry Leysen, Slayton
Mrs. Floyd Trullinger, Madelia, Trinity Lutheran Church

POPPY SEED DESSERT

1 cup graham cracker crumbs
1 cup flour
1/4 cup melted butter
1/2 cup chopped nutmeats

Mix and put into pan. Bake at 325 degrees for 20 minutes.

FILLING

1-1/2 cups milk
1 cup sugar
5 egg yolks
Pinch of salt
2 Tbsp. cornstarch

Mix and boil over medium heat until thick. Add 1 pkg. clear gelatin which is dissolved in 1/2 cup cold water and 2 Tbsp poppy seed. Add gelatin mix to custard mix and heat thoroughly. Add 1 tsp. vanilla. Cool custard. Beat 5 egg whites stiff. Add 1/2 tsp. cream of tartar. When begin beating, add 1/2 cup sugar. Fold into custard. Mix and pour into crust. Refrigerate overnight. Decorate with whipped cream and a cherry.

Alma C. Peterson, Fairmont

PORTIA'S PEARS

Pear halves (2 for each serving)
Cocoa (1 tsp. per pear)

Moisten cocoa with pear juice. Fill center cavity of 1 half. Place 2 halves together; fasten with toothpick. Chill. Top with Quick Custard Sauce.

CUSTARD SAUCE

Prepare vanilla pudding and pie filling mix using 1-1/2 times as much milk as recipe on package calls for. Serve warm.

Mrs. Jim Gertsema, Luverne +

PRUNE DESSERT

1/2 of a yellow cake (9x12)
1 pkg. regular vanilla pudding
1/2 lb. prunes, cooked and chopped (May use more if you like)
2 cups cream, whipped or 2 pkg. Dream Whip

Tear up cake; make pudding as directed on package. Whip the cream and add chopped prunes. Mix all together in bowl at least 4 hours before serving.

Verona Weets, Jasper, Eden Jolly Union Club

PUMPKIN DESSERT

Melt 1 pkg. marshmallows in 1/4 cup milk. Add 2 cups pumpkin, 1/2 tsp. ginger, 1/2 tsp. cinnamon, 1/2 tsp. cloves and 1/2 tsp. salt. Cool and then add 1 pint whipped cream. Put in a graham cracker crust (9 x 13 pan). Serve with whipped cream on top and a cherry or almond.

Mrs. Ebben Gentry, Okabena
Sievert-Peterson Unit 608

PUMPKIN DESSERT

Combine 1 cup flour, ½ cup oatmeal, ½ cup brown sugar and ½ cup soft butter. Mix until crumbly. Press in ungreased 9x13 pan. Bake at 350 degrees for 15 minutes. Combine 1-13½ oz. can of evaporated milk, 1-lb. can pumpkin, 2 eggs, 3/4 cup sugar, dash of salt, 1 tsp. cinnamon, ½ tsp. ginger and ¼ tsp. cloves. Pour over crust. Bake at 350 degrees for 20 minutes.

Combine 1/2 cup chopped pecans, 1/2 cup brown sugar and two tablespoons butter. Sprinkle over the filling. Return to the oven for 15 - 20 minutes until filling is set. Cool and cut in 2 -inch squares. Serve with whipped cream.

Mrs. Ora Denney, Fulda, Rural Progressive Club

PUMPKIN DESSERT

1 cup flour
1/2 cup oatmeal
1/2 cup brown sugar
1/2 cup soft butter

Mix until crumbly. Press in 9 x 13 pan. Bake at 350° for 15 minutes.

1 can pumpkin
1 can evaporated milk
2 eggs
3/4 cup sugar
Salt
1 tsp. cinnamon
1/2 tsp. nutmeg
Dash of allspice

Pour on crust and bake 20 minutes.

For replacement of evaporated milk use 1 can plain milk and 2 eggs.

TOPPING

1/2 cup chopped pecans
1/2 cup brown sugar
2 Tbsp. butter

Sprinkle over filling and return to oven and bake 20 minutes
Serve with whipped cream or ice cream.

Mrs. Alton Leopold, Heron Lake

PUMPKIN PUDDING

1-2/3 cup sifted all-purpose flour
1-1/3 cups sugar
1/2 tsp. salt
1 tsp. soda
1/4 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. cloves
1/2 cup shortening
1 cup pumpkin
1/3 cup water
1 egg
1 cup chopped dates
1/2 cup chopped nuts

Sift dry ingredients into bowl. Add shortening, pumpkin and water. Beat 2 minutes with electric mixer on medium speed. Add egg and beat 2 minutes. Add dates and nuts. Pour into greased 3-quart ring mold or two 1-quart ring molds. Bake in a 350° oven 40 to 45 minutes in large mold; 35 to 40 minutes for small molds. Cool 5 minutes in pan. Serve warm with Creamy Sauce. Pudding may be made ahead and heated in foil.

CREAMY SAUCE

Beat 1 egg. Stir in 1 tablespoon butter or margarine. Add 1¼ cups powdered sugar. Beat until smooth. Beat 1 cup whipping cream. Combine whipped cream, 1/2 teaspoon vanilla and egg mixture. This recipe yields 12 - 16 servings.

Mrs. Luttmers, Wgtn., Calvin-Knuth Unit 5

RHUBARB BAKE

2 cups flour
1/2 cup butter
2 Tbsp. brown sugar

Pat in the bottom of a 9x13 pan. Bake at 375 degrees for 10 minutes.

6 egg yolks
2 Tbsp. flour
2 cups sugar
5 cups raw rhubarb
1 cup cream

Mix and put on top of the above.

Bake rhubarb mixture 30 - 40 minutes without meringue. Then top and bake with the following.

Beat egg whites with 1 cup sugar, 1 tsp. lemon juice. Beat a long time. Bake until brown at lowered heat - 250° for 1 hour.

This recipe makes a large dessert. Rhubarb Bake freezes very beautifully and can be used as needed.

Mrs. Elof G. Carlson, Ivanhoe

RHUBARB CRISP

4 cups rhubarb, cut up
3/4 cup sugar
2 Tbsp. tapioca, quick-cooking
1/2 tsp. salt
1/2 pkg. strawberries, frozen

Mix together lightly the above ingredients.
Let stand 30 minutes. Then put in ungreased pan 8 x 8.
Combine 1 cup rolled oats, 1/4 cup butter, 1/3 cup brown sugar and 1/4 cup flour. Sprinkle over rhubarb. Bake 45 minutes at 350 degrees.

Ruth E. Mosher, Worthington B.P.W.

RHUBARB CRISP

6 cups rhubarb, diced
3/4 cup sugar
2 Tbsp. flour

Put rhubarb in 9 x 13 pan. Butter and sprinkle pan with the flour-sugar mixture. Top with:
1-1/2 cups quick oatmeal
1 cup flour
1-1/2 cups brown sugar
1/2 tsp. soda
2/3 cup melted butter

Mix together and sprinkle over rhubarb. Bake 30 minutes at 350 degrees. Serve warm with whipped cream.

Mr. and Mrs. Dennis Schoneck, Amboy *

RHUBARB CRUMBLE

Fill a 9x13 pan half of rhubarb. Then mix:

1-1/2 cups white sugar
2 Tbsp. flour
2 eggs, beaten

Spread over rhubarb and mix.
Put this mixture on top of rhubarb:

6 Tbsp. shortening
1/2 cup brown sugar
1 tsp. baking powder
1/2 tsp. salt
1 cup flour

Bake this at 375 degrees for 45 minutes.

Ruth Brunk, Brewster, Okabena B 4-H

RHUBARB CRUNCH

1 cup sifted flour
3/4 cup oatmeal
1 cup brown sugar
1/2 cup shortening
1 tsp. cinnamon

Press half of mixture in pan. Pour in 4 cups of rhubarb. Then combine the following:
1 cup white sugar
1 cup water
1 tsp. vanilla
2 Tbsp. cornstarch

Cook over low heat until thick and clear. Pour over rhubarb and top with the remaining crumbs. Bake for 1 hour at 350°

Ruth Lindberg, Worthington +
Mrs. Dan Riemersma, Des Moines, Iowa +

RHUBARB DESSERT

2 cups flour
4 Tbsp. sugar
1 cup margarine
Pinch of salt

Mix together for crust. Bake at 325 degrees for 10 minutes.

FILLING

8 cups rhubarb
6 egg yolks, beaten
3 - 4 cups sugar

Bring to a boil. Use the egg whites for meringue for the top.

Slayton F.H.A.

RHUBARB DUMPLINGS

2 Tbsp. butter
1/3 to 1/2 cup sugar
2 cups rhubarb, diced
Dash of salt
1/2 tsp. cinnamon
1-1/2 cups boiling water

Boil together for 5 minutes.

1 cup flour
1-1/2 tsp. baking powder
1/2 tsp. salt
1/4 cup sugar
2 Tbsp. butter
1/4 to 1/2 cup milk

Sift flour, baking powder, salt and sugar. Cut in butter till crumbly. Combine vanilla and milk and add to flour to make a soft dough. Stir only until moistened. Drop by spoon into simmering sauce. Cook uncovered 5 minutes. Cover and steam gently 15 minutes longer. Serve warm.

Mr. and Mrs. Robert Ault, Round Lake *

RHUBARB TORTE

1 cup flour
1/4 tsp. salt
2 Tbsp. sugar
1/2 cup butter or margarine

Mix like pie crust and press into pan. Bake for 25 minutes at 350 degrees.

FILLING

1-1/4 cup sugar
2 Tbsp. flour
1/2 cup milk
3 egg yolks
2-1/4 cups rhubarb

Cook the above filling. Cool.

Pour this cooled filling into baked crust. Top with meringue of the 2 egg whites made with 3 Tbsp. sugar and 1 tsp. cream of tartar.

Mrs. Don Moser, Wilmont, Past Pres. of Nobles County A.R.C.

RHUBARB TORTE

2 cups flour
Dash of salt
4 Tbsp. sugar
1 cup margarine

Bake the above crust in 9x13 pan at 325° for 20 minutes.

FILLING

2-1/2 cups sugar
4 Tbsp. flour
2/3 - 1 cup cream or milk
6 egg yolks
4-1/2 cups rhubarb

Top with meringue made from egg whites.

Mrs. Wayne Jansen, Turtle Lake, Wisconsin +

RHUBARB TORTE

2 cups flour
1 cup butter
1/2 cup powdered sugar

Mix and pat into 9x13 pan. Bake 20 minutes at 350 degrees.

4 eggs, beaten until very light
2 cups sugar
4 Tbsp. flour
1 tsp. baking powder

Beat and add about 5 - 6 cups raw rhubarb. Pour over crust and bake until done - about an hour at 350 degrees.

Mrs. Carl Johnson, Balaton, Shelburne Birthday Club

RHUBARB TORTE

1/2 cup butter or margarine
5 Tbsp. powdered sugar

Mix together and press into greased 9x9 pan. Bake 15 minutes at 350 degrees.

FILLING

2 eggs, beaten
1-1/2 cups sugar
1/4 cup flour
1/2 tsp. baking powder
1/4 tsp. salt
1/2 cup nuts
1 tsp. vanilla
2 - 3 cups rhubarb, cut fine

Mix and pour over crust. Bake 35 minutes in a 350 degree oven. Top with whipped cream or ice cream.

Mrs. Glen VanWinkle, Balaton, Trinity Church Ladies Aid

RHUBARB TOP-OVER

4 cups rhubarb, cut into ½ inch pieces
2-1/2 cups prepared biscuit mix
2/3 cup milk
1 cup sugar
3/4 tsp. cinnamon
Grated orange rind from 1 orange

Place 4 cups rhubarb in an 8x8 baking dish. Combine biscuit mix and milk. Knead dough 8 to 10 times on lightly floured board. Roll dough in a square to fit baking dish. Place dough over the rhubarb. Bake in a 375° oven for 30 minutes. Combine cinnamon and sugar with orange rind. Invert baked Rhubarb Top-Over onto platter or aluminum foil. Sprinkle sugar mixture over hot rhubarb. Let stand a few minutes until sugar dissolves; if necessary, stir the rhubarb lightly so sugar will dissolve. Cut into squares. Serve warm with whipped cream.

Ala Sorenson, Lake Crystal, Silver Grey Birthday Club

RICE PUDDING

5 cups milk
1/2 cup rice

Steam the above two ingredients. Add a little butter if it boils high. Then add the following:

4 eggs, beaten
3/4 cup sugar
1/2 tsp. salt
Vanilla

Slayton F.H.A.

RICE PUDDING

2 cups cooked rice
1 qt. milk
3 eggs, beaten
6 Tbsp. brown sugar
1 tsp. salt
1 tsp. vanilla
Little cinnamon or nutmeg
1 cup raisins

Combine all ingredients. Pour into buttered baking dish. Bake at 375 degrees for about 35 minutes.
This recipe serves 6 persons.

Mrs. Arnold Polzin, Jeffers, Odegaard-Quade Unit 401

RICE PUDDING

(Baked)

2 eggs, well-beaten
2 cups milk
1 tsp. nutmeg and cinnamon
1 cup cooked rice
1/4 cup sugar
1/8 tsp. salt
1 cup raisins

Bake in a 350 degree oven for 1¼ hours.

Jo Jean Myers, Lismore Grade 5

RUM PLUM PUDDING

Sift 1/2 cup flour, 1/2 tsp. soda, 1/4 tsp. salt, 1 tsp. of cinnamon and 1 tsp. cloves.
Add 3/4 cup dry rolled fine bread crumbs (6 slices). Cream 1/2 cup margarine with 3/4 cup brown sugar (add brandy or rum extract, if you wish). Add eggs (3) one at a time. Beat until fluffy. Add flour mixture and 2 cups purple plums (I use home-canned plums) Add fruit as listed:

1 Tbsp. orange peel
1 Tbsp. lemon peel
1 cup white raisins, cut
1 cup dark raisins
1 cup currants
2 cups dates, cut up
2 cups red cherries, maraschino
1 cup pineapple
1 cup figs, cut up
1/2 cup pecans
1/2 cup walnuts
2/3 cup mixed nuts

Pack into oiled and sugared tube mold 9 cups or more - tie saran wrap over top. Tie with cord string. Place over boiling water 4 inches deep. Steam 4-1/2 to 5-1/2 hours. Let cool 10 - 15 minutes. Loosen. Let cool a while longer. Unmold onto plate. When serving, place over hot water or in oven heat. Serve hot with this sauce.

SAUCE

Mix 2 eggs, 2 cups sugar, 1 cup sherry wine or brandy, and ½ cup butter or margarine. Beat well. Place in double boiler. Stir all the while until fairly clear and thick - - do not boil. Simmer slowly - - Pour over pudding.

Mrs. Luttmers, Worthington, Calvin-Knuth Unit 5

SHERBET DESSERT

18 coconut macaroons
1 pt. whipping cream)
1 tsp. vanilla) May substitute 1 pt. Rich Whip
3 Tbsp. sugar)
1 pt. raspberry sherbet
1 pt. lime sherbet
1 pt. pineapple sherbet

Roll cookie crumbs fine. Mix with stiffly beaten whipped cream mixture or Rich Whip. Spread 1/2 mixture in 9 x 13 pan. Scoop sherbet over this mixture alternating flavors. Spread rest of mixture on top. Cover and freeze. Keeps well for quite awhile.

Mr. and Mrs. Dennis Schoneck, Amboy *

SHERBET DESSERT

1 pt. orange sherbet
1 envelope Dream Whip
1 can mandarin oranges
Few nutmeats

Put a graham cracker crust at bottom of pan. Pour mixture on top and sprinkle with the rest of cracker crumbs. Freeze.

Cindy Pick, Slayton F.H.A.

SHORTCAKE DESSERT

Make a shortcake according to the directions on the Bisquick box. Put sliced, sugared strawberries over the cake. Garnish the strawberries with whipped cream

Ricky Loosbrock, Lismore Grade 2

One kind of trouble is enough. Some folks take on three kinds at once - all they have now, all they have had and all they ever expect to have.

STEAMED CARROT PUDDING

1 cup ground raw carrots
1 cup ground raw apples (could use potatoes)
1 tsp. soda stirred into raw apples
1 cup white sugar
1/2 cup lard or margarine
2 cups flour
1-1/2 cups raisins
1/4 tsp. cloves
1/2 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. salt
1 tsp. vanilla

Pour into three pans of Dunbar Cooker and steam two hours in the cooker. Serve while warm with vanilla sauce.

VANILLA SAUCE

1 cup boiling water
1/2 cup sugar and 1 Tbsp. cornstarch
2 Tbsp. butter
1 tsp. vanilla

Mix sugar and cornstarch. Add water. Boil five minutes. Remove from fire and add butter and vanilla.

Mrs. H. Gannon, Trosky Unit 465

STRAWBERRY CREAM CHEESE CAKE

CRUST

1 cup sifted flour
1/4 cup sugar
1 tsp. grated lemon rind
1 egg yolk
1/2 cup soft butter
Vanilla

Place in 9 x 13 pan. Bake at 400 degrees for 10 minutes.

CREAM CHEESE FILLING

1-1/4 lb. cream cheese
3/4 cup sugar
1/4 tsp. vanilla
3 eggs
1-1/2 Tbsp. flour
3/4 tsp. grated lemon rind
3/4 tsp. grated orange rind
3 Tbsp. heavy cream

Have cheese and eggs at room temperature. Add eggs one at a time beating well after each. Pour over cooled crust. Bake at 350 degrees for 1 hour. Cool.

STRAWBERRY TOPPING

Wash 1 quart strawberries. Crush enough small berries to make 1 cup. Put crushed berries through a strainer. Add 3/4 cup sugar, 1/4 cup water, a dash of salt and 1-1/2 Tbsp. cornstarch.

Boil 2 minutes, stirring constantly. Stir in 1 tsp. butter and red food coloring, if desired. Cool.

Arrange whole berries over other two layers. Pour cooled ingredients over the berries. Refrigerate.

Mrs. John Bujnosek, Hawthorne, California

STRAWBERRY PUFF

Combine 1-1/2 cups graham cracker crumbs, 2 Tbsp. sugar and 1/4 cup melted butter. Press into 9 inch pan.

Beat 4 egg whites until soft peaks form. Fold in 1/2 cup sugar gradually. Swirl beaten egg whites over crumb mixture. Bake at 325 degrees for 20 minutes. Cool and cut into squares.Top with sweetened strawberries and sweetened whipped cream.

Mrs. Roland Blank, Milroy, Earl Christopherson Unit 274

SUET PUDDING

2 eggs
1 cup suet, chopped fine
1 cup sugar
1/2 cup molasses
1 cup sweet milk
1 tsp. soda
3 cups flour
1 cup raisins
1 tsp. cinnamon
1/2 tsp. allspice
1/4 tsp. cloves

Combine and steam for 2 hours.

SAUCE FOR PUDDING

1 cup brown sugar
2 or 3 Tbsp. cornstarch
Nutmeg
Salt
1 Tbsp. butter
2/3 cup water

For vanilla flavor, use white sugar and vanilla. For a lemon flavor, use white sugar and lemon.

Mrs. Kenneth Carson, Pipestone, Sorosis Club

International A'Fare

Where there is faith, there is love,
Where there is love, there is peace.
Where there is peace, there is God.
Where there is God, there is no need.

AFRICAN CHOW MEIN

1-lb. veal, cubed
1-lb. beef, cubed
8 stalks celery, cut up
2 cans cream of mushroom soup
2 cans cream of chicken soup
2 cans water
½ can pimiento cut up
½ green pepper, chopped
1 cup rice, uncooked
1 onion, chopped

Brown meat. Partially boil celery. Mix all together all the ingredients. Bake in an uncovered roaster in a moderate (375 degree) oven. Bake about 1½ hours or longer. This recipe yields at least 10 servings.

Mr. and Mrs. Arnold Wolle, Lewisville *

BELGIAN WAFFLES

1 cake yeast
1/4 cup warm water
1-3/4 cup milk
4 Tbsp. sugar
1/3 cup butter or margarine
2 cups flour
3 eggs, beaten

Soak yeast in water. Scald milk, add butter and sugar. Cool. Add yeast and flour. Add beaten eggs. Mix well. Let rise for 1-½ hours. Stir down. Refrigerate overnight or let rise in warm place one more hour. Carefully put usual amount on waffle iron, without stirring. Bake by directions for your iron. This recipe yields 6 servings.

Fairmont Garden Club

CABBAGE SLAW

Shred a large head of cabbage. Put into a large bowl alternately with slices of large Bermuda Onion. Sprinkle top with 7/8 cup of sugar. Set aside. Mix 2 tablespoons of sugar, 1 teaspoon of salt, 1 teaspoon of dry mustard, 1 teaspoon celery salt, 1 cup white vinegar, 3/4 cup Mazola Oil. Put into a saucepan and bring to a boil. Pour over cabbage and cover quickly. Refrigerate for at least 4 hours. Stir several times before serving.

This recipe was brought from Israel, and it is delicious.

Lina Bucka, Minneapolis

CALYPSO JAVA BREAD

3 cups packaged biscuit mix
3/4 cup brown sugar
1/4 cup all-purpose flour
1 Tbsp. instant coffee powder
1/2 cup milk
1 cup mashed banana (2)
1 egg, beaten
1/2 cup walnuts, chopped
1 cup dates, snipped

Combine in mixing bowl, biscuit mix, brown sugar, and flour. Dissolve coffee in milk. Add all at once to dry ingredients along with banana and egg. Beat until well blended, then stir in dates and nuts. Grease bottoms of 2 1-lb. coffee cans. Divide the batter between the two cans. Bake in a 350 degree oven for 50 minutes. Cool 10 minutes. Loosen sides of loaves with spatula and remove from cans.

Mr. and Mrs. Henry Wersal, Mankato *

CHILI CON CARNE
(Quick Mexican)

1/4 cup bacon drippings
1 large onion, chopped
1-1/2 Tbsp. chili powder
3 level Tbsp. flour
2 tsp. salt
1 Tbsp. paprika
Bacon, as much as you wish
1 pint water, hot
2 medium cans kidney beans
2/3 qt. tomatoes

Fry bacon slightly and combine all. Simmer until well done.

Mrs. Ernest Ohlenkamp, Alpha, Alpha Senior Citizens

CHILI

Brown 2 pounds of hamburger with 1 large onion. Add 1 quart of tomatoes, 1 cup water, 4 tsp. chili powder, 1 Tbsp. salt, 1-2½ can kidney beans and 2 Tbsp. brown sugar.

Mrs. Robert Eilders, Ocheyedan, Iowa +

CHOW MEIN

Steam 2 cups celery, cut up and 1 large onion, chopped in 1 Tbsp. butter. Add 1 pound hamburger, steamed, not browned.

Place in 9 x 13 cake pan. Pour over this 1 large can chopped mushrooms, 1 can chow mein vegetables and sprinkle 1 Tbsp. of soy sauce on top.

Add 1 can cream of celery soup and 1 can medium noodles. Bake for 1 hour at 350 degrees.

Mrs. Gordon Erickson, Pipestone, Michael-Boock Unit 6

CHOW MEIN

2 pounds round steak
3 small onions
1 bunch celery
1 can bean sprouts
1 can mushroom soup

Cut meat into cubes and brown. Cut onions and celery fine and cook until done, with enough water to cover. Add meat, bean sprouts and mushroom soup to the cooked celery and onion. Add 2 cans of water to the soup and simmer 20 minutes. Thicken with a little flour. Serve over chow mein noodles and soy sauce.

Mrs. Harry Egdorf, Jeffers

Humility is like underwear - essential, but indecent if it shows.

CHOP SUEY

1-lb. beef, cut up into cubes
1 cup celery, chopped
3 medium onions , chopped fine

Brown these three items in a fry pan on the top of the stove-slow cooking.

Into a baking dish place the following ingredients:
1/2 cup uncooked rice
1 cup frozen peas
1 can chicken soup
1 can mushroom soup
4 Tbsp. soy sauce

Mix these ingredients all together. Bake in a 325 degree oven for 1-1/2 hours. Stir 2 or 3 times in the first 3/4 hour - -as the rice thickens as it bakes.

Serve with chinese noodles or place 1 dozen (small) baking powder biscuits on top of the chop suey and let then get brown at 350 degrees for about 15 minutes.

Ida Larson, Fairmont

COFFEE CAKE

4 cups flour
1/2 cup sugar
1 cup lard or shortening
1 tsp. salt
3 Tbsp. butter

Mix the above ingredients like pie crust. Add:
3 eggs, beaten
1 cup warm milk
1 yeast cake in
1/2 cup lukewarm water
1 tsp. sugar

Mix and let stand in refrigerator overnight (no kneading).It is a soft dough so use plenty of flour when rolling out. Use any filling you wish. Make coffee cake, cinnamon rolls etc. Let rise about 1 hour. Bake at 375 degrees for about 20 minutes.

Rose Hutton, Wgtn., Calvin-Knuth Unit 5

Tomorrow is often the busiest day of the week.

CHICKEN CHOW MEIN or CHOP SUEY

1/4 cup butter or margarine
1 cup onion, finely chopped
1/4 tsp. salt
2 cups celery, chopped
Dash of pepper
1-1/2 cups water or chicken broth
1 can bean sprouts or 4 cups cabbage, chopped
2 cups chicken, beef, veal or pork, cut-up
2 Tbsp. cornstarch
1/4 cup soy sauce
1 bouillon cube, optional
1 tsp. sugar

Melt butter in hot skillet. Add onion and fry 3 minutes. Add salt, celery, pepper and hot chicken broth. Cover and cook 5 minutes. Add vegetables and meat. Mix thoroughly and cook for 5 minutes. Then combine remaining ingredients and add them. Stir and cook 1 minute. Serve hot over rice for chop suey or over chow mein noodles for chow mein.

Mrs. Howard Penske, Vesta Unit 306

SWISS CHEESE GROUND BEEF

(Boeuf Hach'e a'la Suisse)

1-1/2 lbs. ground beef
1-1/2 tsp. salt
1/4 tsp. pepper, black
2 Tbsp. ice water
6 slices 1/8" Swiss cheese
6 slices boiled ham

With the hand lightly mix the beef, salt, pepper and water. Shape into 12 patties. Place a slice of cheese and ham on the six patties, then cover with remaining patties. Press together gently and broil on a greased pan 4 minutes on each side.

This recipe serves 6.

Mrs. Grant Wilcox, St. Cloud +

DANISH DUMPLINGS

(Bollers)

4 Tbsp. butter or shortening
2/3 cup flour
1/2 cup boiling water
2 eggs
1 tsp. salt
1 tsp. sugar
1/2 tsp. pepper

Bring butter and water to a boil. Add flour, stirring constantly. Cook until mixture leaves sides of pan. When cool, add the seasonings and eggs, one at a time, beating well. Drop by teaspoon into boiling salted water or broth. Dip spoon into the hot liquid each time so the broth does not stick to spoon. Do not use a cover. Cook 4 to 5 minutes and they are ready.

Mrs. Donald Moser, Wilmont, Past Pres. Nobles County ARC

FRENCH BUNS

1/2 cup milk
1/2 cup butter or shortening
1/3 cup sugar
1 tsp. salt
1/4 cup warm water
1 pkg. dry yeast
3 whole eggs
1 egg yolk
3-1/2 cups flour, unsifted
1 egg white
1 Tbsp. sugar

Scald milk. Cool to lukewarm. Sprinkle yeast on warm water. Add sugar, salt and shortening to milk. Then add yeast and beat in eggs, yolk and flour. Beat with wooden spoon 2 minutes. Cover and let rise in warm place until double. Divide dough into 3/4 of dough and 1/4. Make balls of the larger dough. Place this in greased muffin tins. Make a deep indent in each large ball. Make smaller ones and dampen indent with cool water and press small ball in. Let rise until double. Brush with egg white and 1 tsp. sugar. Bake at 375 degrees for 15 - 20 minutes.

Mrs. Donald Moser, Wilmont, Past Pres. Nobles County ARC

DUTCH HAIL

1 cup butter or margarine, soft
1 cup sugar
1 egg, separated
2 cups flour
1 tsp. cinnamon
1 Tbsp. water
1/2 cup nuts, chopped

Cream butter and sugar and egg yolk. Stir together flour and cinnamon. Pat evenly into jelly roll size pan 15 x 10 x 1. Beat water and egg white until frothy. Brush over dough. Sprinkle with nuts. Bake 20 - 24 minutes or until lightly browned. Cut into fingers or squares.

Mrs. Donald Moser, Wilmont, Past Pres. Nobles County ARC

GERMAN STYLE CARROTS

5 or 6 carrots, slivered
1 Tbsp. shortening or oil, not butter
1 or 2 Tbsp. brown sugar
Salt and pepper

Put shortening or oil in saucepan. Fill almost to top with carrots. Slice onion on top. Add sugar, salt and a bit of water. Cook on low heat until tender.

Alpha Senior Citizens

GERMAN SALAD

1-2½ can Sauerkraut, drained
1 large onion, chopped
1 green pepper, chopped
1/4 cup pimiento
2 cups celery, chopped
3/4 cup sugar
1/2 cup vinegar
1/2 cup salad oil
1 tsp. celery seed
Salt to taste

Combine and chill 24 hours. This will keep for 2 weeks.

Lina Bucka, Minneapolis

GERMAN POTATO SALAD

1 qt. cooked potatoes, diced
1/4 lb. bacon ends
1/4 cup sugar
1/4 cup vinegar
1 small onion, chopped
1/2 cup water
Salt and pepper
1 Tbsp. flour

Brown bacon and add to last 6 ingredients which have been cooked until thick. Add to diced potatoes. Allow this to stand an hour before serving.

Mr. and Mrs. Sylvester Turbes, Sleepy Eye *

GERMAN STYLE PORK STEAKS

4 pork steaks
1 Tbsp. lard
1 tsp. salt
1/8 tsp. pepper
1 can Sauerkraut, drained
1 can tomatoes, drained
1 tsp. onion, minced

Brown pork steak in lard. Pour off drippings. Season with salt and pepper. Combine sauerkraut, tomatoes and onions. Pour into 12 x 8 inch baking dish. Arrange meat on top. Cover and bake at 350 degrees for 30 minutes. Remove cover and continue baking 30 minutes or until meat is done.

Mrs. Robert Eilders, Ocheyedan, Iowa +

GERMAN SAUERKRAUT

Add to your sauerkraut about 2 cups extra water. Cook until well done. Also put in a few pieces of bacon and cook with it. Add some brown sugar to sweeten. Just before it it done, add a large raw potato , grated. Cook until it thickens. This is very good.

Mrs. Ernest Ohlenkamp, Alpha, Alpha Senior Citizens

HAWAIIAN DREAM DESSERT

Cut 1 loaf angel food cake into thin slices and cover the bottom of a 9 x 13 cake pan.

Fix 1 pkg. lemon pie filling according to directions on the package (do not use instant). Add 2 Tbsp. lemon juice and cool.

Fold in 1 pkg. prepared dream whip, 1 can drained crushed pineapple, 1 can fruit cocktail, drained, and 3 cups miniature marshmallows.

Prepare another package of dream whip and spread on top of dessert. Sprinkle with crushed cereal and nuts. Let stand 8 - 24 hours in refrigerator.

Neva Reikow, Holland, Needlecraft Club

HONEY NUT BREAD

(Christopsomo - Greek)

Sift 2-1/2 - 3 cups flour.

In a large bowl put 1 cup flour. Mix in 1 pkg. yeast. Heat together until just warm 3/4 cup milk and 4 Tbsp. margarine or butter. Stir to melt butter. Add 1/4 cup sugar and ½ tsp. salt to the warmed mixture.

Add to dry mixture in bowl and add 1 egg and ½ tsp. lemon peel. Beat hand -(wooden spoon) -stir in remaining flour to make stiff dough. Turn out onto floured surface and knead 5-10 minutes. Shape into a ball. Place on oiled bowl - oil dough on all sides. Cover with a wet towel. Let rise until double 1 - 1-1/2 hrs (warm place). Knead - roll out - and add lemon juice, 1/2 cup of dried chopped figs, cut up very small, and 1/2 cup of chopped walnuts. Let rest 10 minutes. Roll up and shape into round loaves. Place in 9" round cake pan. Let rise until double(45 min.) Bake at 375 degrees for 30 minutes. Remove from oven when 3/4 done. Brush 1/4 cup honey on top. Do this 3 times. Crust will now brown beautifully and be crusty. You may use nuts and fruits with the honey glaze.

Worthington, Calvin-Knuth Unit 5

JAPANESE SOUP

6 cups chicken broth, chicken bouillon cubes may be used
1 tsp. salt
3 Tbsp. light soy sauce
3 eggs
2 dozen small snow peas (in pod) or
1/2 cup green peas, frozen, not canned
Accent powder

Boil the snow peas or green peas in salted water till tender. Drain and reserve.

Bring the stock to a boil. Add salt, soy sauce and a dash of accent powder. Taste for seasonings and correct if necessary.

Beat the eggs well and pour in a thin stream into the center of the boiling stock.

Keep the broth moving in a slow whirlpool with a spoon so eggs will remain suspended while they cook. They will cook in threadlike segments.

Pour into soup bowls. Garnish with snow peas or green peas and serve immediately.

This is a delicious and easy to make soup as the ingredients are not too exotic - but the taste is different enough to be interesting.

Mrs. Alden Matthews, Missionary, Tokyo, Japan

ITALIAN SPAGHETTI

1/2 cup onion slices
2 Tbsp. salad oil
1-lb. hamburger
2 cloves garlic, minced
2-1 lb. cans of tomatoes
2-8 oz. cans tomatoe sauce
1 cup water
1-3 oz. can mushrooms
1/4 cup chopped parsley
1-1/2 tsp. oregano
1 tsp. salt
1/4 tsp. thyme
1 bay leaf
Long spaghetti, cooked
Parmesan cheese

Brown meat and onions in salad oil and garlic. Add remaining ingredients. Simmer uncovered two to two and one half hours. Remove bay leaf.

Mrs. Robert Eilders, Ocheyedan, Iowa +

ITALIAN SPAGHETTI

2-lbs. ground beef
1 can (4 oz.) sliced mushrooms
1 can (28 oz.) tomatoes, broken up
1 can (15 oz.) tomato sauce
3/4 cup onion, chopped
1 clove garlic, minced
1 tsp. leaf oregano
1/2 tsp. basil leaves
1 egg, beaten
3/4 cup milk
1/2 cup cracker crumbs
1/2 cup Parmesan cheese
1/4 cup green pepper
1/4 cup chopped onion
1 Tbsp. Worcestershire sauce
1/2 tsp. salt
1/2 tsp. garlic salt

Sauce: Drain mushrooms, reserve liquid and add water to make 1/2 cup. Combine liquid with tomatoes, tomato sauce, 3/4 cup of onion, garlic, oregano and basil in Dutch oven. Cook slowly for 1 hour stirring occasionally.

Meatballs: Combine ground beef, egg, milk, cracker crumbs, cheese, green pepper, 1/4 cup onion, Worcestershire sauce, salt and garlic. Mix lightly. Shape into 18 - 24 balls using about ¼ cup mix for each. Roll balls in flour and brown in lard. Add meatballs and mushrooms to sauce. Cover and cook slowly about 30 minutes. Serve with spaghetti and sprinkle with more cheese.

Mrs. Vern Rixe, Kenyon

KRINGLE

(Coffee Cake)

Scald 1 cup milk. While still hot add 1 cup shortening, 1 tsp. salt, little butter, 1/2 cup sugar, and 3 eggs, beaten.

Add 1 pkg. yeast dissolved in 1/2 cup lukewarm water and 4 cups flour.

Mix. Place in refrigerator overnight. Divide into 4 parts. Roll out thin like cookies. Put a layer on cookie sheet or pan and spread on filling. Put another layer on top. Let rise. One can use dates, raisins, apples, prunes or any kind of pudding.

Bake at 350 degrees 20 - 25 minutes.

Mrs. Schlauch, Rushmore Legion Auxiliary

KRUMKAKE

2 cups sugar
1 cup melted butter
2 cups heavy cream
8 eggs
3 cups flour, minus 2 Tbsp.

Beat eggs and sugar and mix well. Add cream and flour. Beat until smooth. Add melted butter last. Bake on a hot KrumKake iron one teaspoon at a time.

Mrs. Warren Heazlett, Lakefield

KRUMKAKE

3 eggs, beaten
1/2 cup sugar
1/2 cup butter, melted
1/2 cup flour
1 tsp. vanilla

Add sugar to well beaten eggs. Mix in butter, flour, and the flavoring.

Grease iron before use, but not before each cookie is baked. Place 1 tsp. dough on KrumKake iron and bake until light brown, roll quickly on a stick.

Mrs. Casper Becken, Hanska, American Leg. Aux. Unit 365

KUCHEN

4 cups warm milk
1 cup margarine, melted
1 Tbsp. salt
1/2 cup sugar
2 eggs, beaten
2 pkgs. dry yeast
Flour to make a soft dough (10 cups)

Mix with spoon and beat hard. Dip out by tablespoon. Flatten out and put fruit filling on. Close up by bringing the 4 corners together and give a twist so they will hold together.

Mrs. Frank Chapa, Fulda, Rural Progressive Club

It isn't the travel that is so broadening - - it's all that rich foreign food.

LASAGNE

1 Tbsp. salt
8 lasagna noodles
2 quarts water
1 Tbsp. salad oil

Cook noodles in boiling water, salted, for 10-12 minutes. Add 1 Tbsp. salad oil to water to prevent boiling over.

1-lb. ground beef
1/4 cup onion, chopped
2 cans tomato sauce (8 oz)
1 tsp. garlic seasoning
Salt and pepper to taste
1/4 cup water

Brown beef in large skillet, drain fat. Add remaining ingredients and simmer 11 minutes.

2 cups cheddar cheese, grated
1 cup cottage cheese

Mix 2 cheeses together OR use one 12 oz. package of sliced American Cheese.

Lightly grease a large baking dish or a 9" cake pan. Place lasagna noodles on bottom, add about 1/3 of the meat sauce, and top with the cheese mixture. Repeat layering of these ending with cheese.

Bake at 350 degrees for 25 - 30 minutes. Serve with tossed lettuce salad and garlic toast.

This can be made ahead of time and covered with a foil and placed in the refrigerator. When ready to use, just place in oven with foil for 10 minutes and remove foil for the last 15-20 minutes.

Karen Hussong, Okabena +

LEFSA

2 cups potatoes, mashed
1 Tbsp. shortening
1/4 cup milk
1/2 tsp. salt
2 cups flour

While potatoes are hot, add shortening, milk and salt. Let stand until cold. Add flour and mix until it handles easily. Use extra flour for rolling. Roll very thin. Bake on top of griddle. When bubbles form on top, turn and bake on other side.

UHM of North Redwood

LUTEFISK

Cut fish in four sections. Place in kettle of cold water if the fish is firm; but if it is loose place it in kettle of warm water. Add plenty of salt and gradually bring to a boil. Then the fish will be done. Do not boil lutefisk too long or it will fall into pieces. Fish may be boiled in a cloth bag as to keep its shape better. Drain and serve with melted butter.

Mrs. Alton Leopold, Heron Lake

MEXICALI CASSEROLE

2-lbs. lean ground beef
1 cup onions, chopped
2 cans whole kernel corn with liquid
1 # 2 can tomatoes
2 pkgs. chili mix or taco seasoning mix
12 taco shells
1/2 tsp. salt
1/2 cup green pepper
1/2 cup diced or grated cheese
1 cup raw rice
1 can red or chili beans

Brown meat, onions and peppers in small amount of shortening in large frying pan. Mix all remaining ingredients except the taco shells. Ladle the meat or the chili mixture into a large greased casserole. Begin with the meat mixture and alternate the broken pieces of taco, using meat as the top layer. Top with the grated cheese and broken taco shells. Sprinkle with paprika. Bake 1 hour at 350 degrees until rice is done.

This dish serves 10 to 12 persons.

Mr. and Mrs. Philip Adam, White Bear Lake *

MEXICAN COOKIES

1 cup butter
1 tsp. vanilla
2 cups flour
1/2 cup walnuts, crushed
6 Tbsp. powdered sugar

Cream butter and sugar. Add vanilla and flour. Add nuts and shape into balls. Flatten and bake in a 375 degree oven. These do easily burn. Roll in sugar when still warm.

Mrs. Mable Hoffenkamp, Rushmore Leg. Aux.

MEXIAN GOULASH

1 pkg. spaghetti, boiled and strained
1 green pepper, chopped fine
1-1/2 lbs. hamburger, salt and pepper to taste
1 large can tomatoes
1/2 onion, chopped fine

Fry onion and green pepper in 2 Tbsp. fat. Add meat and fry 10 minutes, stirring frequently. Add the remaining ingredients and cook until juices simmer down.

Diane Leopold, Heron Lake

NORWEGIAN ALMOND BARS

1/2 cup flour
1/4 cup sugar
1/4 tsp. salt
3/4 cup butter
1 egg yolk

Mix all together in a well greased pan (9 x 9"). Save ½ cup for topping.

TOPPING

1 egg white
1 cup powdered sugar
1 cup ground almonds
1 Tbsp. of mix

Spoon over carefully. Add 1 Tbsp. of water. Mix to a paste the rest of 1/2 cup of topping. Bake at 300 degrees 30-35minutes.

Mary McAllister, Jeffers, Odegaard-Quade Unit 401

The way to meet emergencies is to do each daily task the best we can. The big things that come our way are seldom the result of long thoughts or careful planning, but rather they are the fruit of seed planted in the daily routine of our work.

NORWEGIAN FRUIT BREAD

(Julekaga)

3/4 cup milk
1/2 cup sugar
1 tsp. salt
1/2 cup margarine
2 pkgs. dry yeast
1/2 cup warm water
4 cups flour, unsifted
1 tsp. ground cardamon
1/2 cup raisins
1/4 cup orange peel, chopped
1/4 cup cherry, chopped
1/4 cup almonds, chopped

Scald milk. Stir in sugar, salt and margarine. Cool to lukewarm. Sprinkle yeast on warm water. Stir into milk mixture. Add 2 cups flour and cardamon. Beat until smooth. Stir in fruits and nuts. Add additional remaining flour. Knead until smooth about 10 minutes. Place in greased bowl and let rise until double. Form into three balls and place on greased baking sheet or braid this and place on sheet. Bake in a 375 degree oven for about 10 minutes. Cool on wire rack away from draft. Frost with sugar icing, and decorate with almonds and candied fruit.

Mrs. Don Moser, Wilmont, Past Pres. Nobles County ARC

ORIENTAL HOT DISH

1 cup rice, cooked
2 onions, browned
2 cups celery, browned
1-1/2 lbs. ground beef, browned

Add 3 Tbsp. soy sauce, 1 can mushroom soup and water, 1 can cream of chicken soup and water and 1 can bean sprouts and juice Add the rice. Bake about 1 hour.

Mr. and Mrs. Robert Ditch, Okabena *

ORIENTAL HOT DISH

1-lb. hamburger
1/2 cup onion, chopped
1 cup raw rice
1 can cream of mushroom soup
1 can bean sprouts
1/4 cup soy sauce
2 cups water

Brown meat and onion. Drain fat. Add remaining ingredients amd bake in 350 degree oven 1-1/2 hours. Stir occasionally. Add more water if necessary.

Karen Hussong, Heron Lake +

RAVIOLI SOUP

Noodle Dough

1 egg
All-purpose flour
1/4 tsp. salt

Break the egg into a bowl; add a half egg shell full of cold water. Add the salt and work in sifted flour to a "pie crust" like dough - about 1 cup. Knead a little and roll to paste board thinness. Let dry a few minutes.

Ravioli

Prepare noodle dough and cut in three inch squares. On each place a half tablespoon of finely minced cooked meat mixed with a little gravy. Fold over. Turn over. Pinch the edges together and cook as directed in Ravioli Soup.

Ravioli Soup

1-1/2 qts. beef broth or brown stock
1 onion, minced
1/2 cup finely shredded carrots
1/2 cup finely shredded celery, string beans or cabbage
3/4 cup minced leftover meat

The broth should be well-seasoned. Add the vegetables. Bring to boiling point. Drop in ravioli and boil for 20 minutes. Serve with one of the ravioli and some vegatables in each soup plate or bowl; pass plenty of bread. This soup is substantial for luncheon or supper.

Diane Leopold, Heron Lake

RUSSIAN COFFEE CAKE

1 cup oil
1 cup sugar
4 eggs
1 tsp. baking powder
1 tsp. salt
2 cups flour

Mix and pour over half of batter in bottom of 9 x 13 pan. Put 1 can of favorite pie filling over this and then pour the rest of the batter on top. Sprinkle with 1/2 cup sugar and 1 tsp. cinnamon. Bake 60 minutes at 325 degrees.

Bonnie Dreckman, Shelburne Birthday Club

RUSSIAN TEA

1 small jar Tang (1#2oz.)
1 cup instant Tea
1 tsp. ground cloves
1 tsp. cinnamon
1/2 - 3/4 cup sugar
1 pkg. Wylers lemonade

Mix two teaspoons to one cup of hot water.

Slayton FHA

SAUERKRAUT CAKE

2/3 cup margarine
3 eggs
1/2 cup cocoa
1 tsp. baking powder
1/4 tsp. salt
1-1½ cups sugar
1 tsp. vanilla
1 cup water
2-1/4 cups flour, sifted
1 tsp. soda
2/3 cup sauerkraut, chopped

Drain the liquid from the sauerkraut. Cream sugar and margarine. Beat eggs well and add to creamed mixture. Add vanilla. Sift dry ingredients together and add to first mixture alternately with 1 cup water. Stir thoroughly, then stir in sauerkraut. Pour into greased and floured 9 x 13 pan. Bake at 350 degrees 30 minutes.

FROSTING

1 stick margarine
1-lb. powdered sugar
1-8 oz. pkg. cream cheese
1/4 cup cocoa

Cream margarine and cheese; add sugar and cocoa. Mix thoroughly. Spread on cake. The sauerkraut tastes like coconut or chopped nuts in this cake.

Adeline Wilfahrt, New Ulm *

SCANDINAVIAN COOKIES

1/2 cup butter, softened
1/4 cup brown sugar
1 cup flour
1 egg yolk, save the white
Nutmegs, chopped
Jam

Make into large marble balls and roll into unbeaten egg white and nuts. Bake 5 minutes at 350 degrees. Press down with finger, fill with jam and bake 10 more minutes. Strawberry jam is a nice idea to use around Christmastime.

Mrs. Grant Wilcox, St. Cloud +

GROUND BEEF STROGANOFF

1/2 cup onion, chopped
1 clove garlic, minced
2 Tbsp. lard or drippings
1-1/2 lbs. ground beef
1/2 lb. fresh mushrooms or
1-4 oz. can buttons or slices
2 tsp. salt
1/4 tsp. pepper
1/4 tsp. paprika
3 Tbsp. flour
1 cup bouillon
1 cup commercial sour cream

Cook onions and garlic in fat for 5 minutes. Stir in ground beef, mushrooms, salt, pepper and paprika. Cook 5 minutes. (When you use fresh mushrooms, saute them lightly in 3 Tbsp. of butter) Stir in flour, then bouillon. Simmer 10 minutes, stirring occasionally. Stir in sour cream and heat just to serving temperature, but do not boil. Serve over noodles or rice.

This recipe makes 6 servings.

Mr. and Mrs. Philip Adam, White Bear Lake
Past Pres. Dept. of Minn. Am. Leg. Aux. *

BEEF STROGANOFF

1-lb. round steak
1 medium onion

Cut meat into cubes. Dredge in flour and brown with onion. Add:

2 cans tomato soup
1 soup can of water
Pepper
Few drops tobasco sauce
2 tsp. worcestershire sauce
1 cup sour cream
1 can mushrooms

Simmer 45 minutes or until meat is tender. Serve on shoestring potatoes.

Mrs. David Langseth, Worthington
Past President Nobles County ARC *

SWEDISH COOKIES

2 cups sugar
2 cups butter
3 cups flour
1 cup flaked coconut
1 tsp. soda
1 tsp. baking powder
1/4 tsp. salt

Roll in small balls and bake at 250 degrees for 30 minutes.

Slayton FHA

SWEDISH KRENGLER

1 cup flour
1/2 cup butter
3 or 4 Tbsp. water

Mix as pastry. Pat on cookie sheet 2 strips 3" wide 12" long
1 cup water
1/2 cup butter
1/4 tsp. salt

Bring to boil and add 1 cup flour, sifted. Stir until mixture leaves pan. Remove from heat and add 3 eggs, one at a time.

Add 1/2 tsp. almond extract. Spread on strips and bake for 55 minutes at 350 degrees.

FROSTING

1/2 to 1 cup powdered sugar
1 Tbsp. butter
1 Tbsp. milk
1/2 tsp almond extract

Mr. and Mrs. Dennis Schoneck, Amboy *

SWEDISH MEAT BALLS

3/4 lb. beef
1/4 lb. veal
1/4 lb. lean pork
1/2 tsp. pepper
2 Tbsp. chopped onion, fried at low heat
1-1/2 cups milk
1/2 cup bread crumbs
2 tsp. salt1/2
1/2 Tbsp. butter

Grind meat 3 times. Beat milk and eggs together. Pour over bread crumbs. After well dissolved, mix with the ground meat and mix well. Add spices. Add the fried onion, well done. Form small balls. Brown in butter until done. Add 4 Tbsp. hot water and simmer 10 minutes. Serve at once.

Ida E. Larson, Fairmont

SWEDISH PANCAKES

2 cups flour
1/2 tsp. salt
1 tsp. baking powder

Mix dry in bowl.
Beat 2 eggs in 2-1/2 cups milk and 1/8 cup melted margarine. Add to dry ingredients. Beat well and fry.

Mary Johnson, Worthington +

SWEDISH SWEET SOUP

1/2 cup pearl tapioca
6 cups water
2 cups apple juice
3/4 cup sugar
1 cinnamon stick
1 Tbsp. orange rind, grated
2 tsp. lemon rind, grated
1/4 cup orange juice
2 Tbsp. lemon juice
1 pkg. (12 oz. or 2 cups)mixed fruit cut in small pieces
1 cup raisins

Soak tapioca in water to cover 2 - 3 hours. Drain.
Combine in large saucepan water, apple juice, sugar, raisins, dried fruit, cinnamon stick and tapioca.
Simmer until the tapioca is clear, the fruit tender and the mixture slightly thickened - 2 to 3 hours.
Stir occasionally to prevent mixture from sticking onto the bottom.
Stir in orange rind, lemon rind, orange juice and lemon juice
Serve warm or cold, plain or with whipped cream.
This recipe yields 3 quarts.

Mrs. John H. Roe, Pipestone, Michael-Boock Unit 6

SWEDISH CREAM WAFERS

1 cup butter, soft
1/3 cup thick cream
2 cups flour, sifted

Mix well and chill. Heat oven to 375 degrees. Roll out 1/8" thick. Cut with 1-1/2 inch cutter. Roll 1/3 of the dough at a time Transfer rounds to plate of granulated sugar. Coat both sides with sugar. Place on ungreased baking sheet. Prick with fork 4 times on each round. Bake 7 - 9 minutes. Cool and put together with a prepared filling.

FILLING

1/4 cup butter
3/4 cup confectioners sugar
1 egg yolk
Vanilla or lemon flavoring

Roger Schomacker, Kenneth Luth. S.S.

SWISS CHOCOLATE SQUARES

1 cup water
1/2 cup margarine
1-1/2 sq. chocolate
2 cups flour
2 cups sugar
2 eggs
1/2 cup dairy sour cream
1/2 tsp. salt
1 tsp. soda

Combine water, chocolate and margarine in a saucepan. Bring to a boil. Remove from heat. Stir in combined flour, sugar, eggs, sour cream, soda and salt.

Mix well. Pour into greased and floured 10 x 15 inch pan.

Bake at 375 degrees for 20 - 25 minutes. Frost while warm with chocolate frosting.

FROSTING

Combine 1/2 cup soft margarine, 6 Tbsp. milk, 1-1/2 sq. unsweetened chocolate in saucepan. Boil 1 minute. Remove from heat and add 4-1/2 cups powdered sugar and 1 tsp. vanilla. Beat well.

Mrs. Don Moser, Wilmont, Past Pres. Nobles County ARC

TACOS

2 cups sifted flour)
1 tsp. salt) Sift together
1 cup corn meal)

1 egg, beaten slightly) Add
2-1/2 cups water)

Stir well and fry as pancakes, the size each person desires. Use this as a base for the following.

Brown 1 lb. hamburger and 1/2 onion, diced. Salt and pepper to taste. Add 1 can tomato paste, diluted with water, or 3/4 can tomato juice thickened with cornstarch. Spread hamburger mixture over fried pancake and top with shredded lettuce, diced raw onion and diced raw tomato. If you like, a dash of red pepper adds zip.

Christine Quisley, Slayton, Good Will Club

TOKYO STEAK

2 pounds ground beef sirloin or chuck
1 cup chow mein noodles
1/2 cup tomato juice
1/4 cup soy sauce
1 egg, beaten
1 Tbsp. minced onion, instant
1 Tbsp. fresh chopped pepper
1 Tbsp. fresh onion
1/4 tsp. green pepper

Combine and shape into oval patties. Grill 3 inches from the coals for 5 minutes.

Mary Johnson, Worthington +

TORSK

Place 4 lbs. torsk in a saucepan. Add just enough water to cover the torsk. Add 2 tsp. salt, 1 bay leaf, few slices of onion and 1 slice lemon. You may add 3/4 cup white wine too.

Bring to a boil, reduce heat and simmer for 12 minutes. Carefully remove fish and serve with a white sauce or melted butter.

1 teaspoon sugar per quart of water may also be added.

You may also bake torsk. Wrap in foil and place in cold oven Bake 1 hour at 300 degrees. You may season. Serve with melted butter.

Mrs. Irene Danielson, Ivanhoe , Grodzicki Unit 194

Main Dishes

BEEF NOODLE CASSEROLE

1-1/2 lbs. hamburger
1 Tbsp. shortening
2 Tbsp. onion, chopped
1/2 tsp. salt
1-8 oz. pkg. noodles
1/4 tsp. pepper

Saute' onion in fat. Add meat and seasonings and fry until mixture falls apart. Cook noodles. Combine 1 can tomato soup and 1 can mushroom soup in casserole dish. Add meat mixture and noodles. Mix well. Bake at 350 degrees for 30 minutes.

Mrs. Marvin Showers, Jackson

EXCELLENT HOT DISH

2 cups celery, chopped fine
2 cups onions, chopped fine
1-lb. ground hamburger
6 oz. pkg. noodles
1 can chicken soup
1 can mushroom soup

Brown celery and onions in butter or margarine. Brown meat and cook noodles. Mix celery, onions, noodles and meat together. Season with salt and pepper. Pour in baking dish. Pour chicken and mushroom soup over top. Bake about 1 hour at 375 degrees.

Mr. and Mrs. Glenn R. Nielson, Wheaton *

CASSEROLE

Put the following ingredients into a greased casserole:
1-lb. raw hamburger, broken up
3/4 cup raw rice, not instant
1 can mixed vegetables, including the liquid
1 pkg. dry onion soup mix
1 can beef consomme'
1 can cream of celery soup
1 cup water

Mix well and cover. Bake in 300 degree oven for 3 hours.

Mrs. James Dugan, Westbrook, American Legion Auxiliary

CASSEROLE QUICKIE

1-1/2 lbs. hamburger, browned
1 layer of sliced carrots, raw
1 layer of sliced onions, raw
1 layer of sliced potatoes, raw
1/4 cup minute rice, uncooked
1 can cream of chicken soup
1 can cream of mushroom soup
1 cup milk
Salt
Pepper

Put some hamburger in bottom of casserole and then layers of onions, carrots, potatoes and place rest of hamburger on top. Mix soups and milk together. Bake in 350 degree oven 2 hours. Fill a large casserole with layers of ingredients.

Slayton FHA

CHEESEBURGER CASSEROLE

Brown 1 lb. hamburger and 1/3 cup chopped onion. Drain fat. Add 1 (10 oz.) can tomato soup, 1 can (8 oz.) peas, undrained and salt and pepper to taste. Put in 1-1/2 qt. casserole.

Cheese Filled Buscuits

Cut 8 (3/4 inch cubes) of Cheddar or American cheese.

Sift together 1 cup flour, 1-1/2 tsp. baking powder, and 1/4 tsp. salt in mixing bowl. Cut in 2 Tbsp. shortening until particles are fine. Add 1/3 cup plus 1 Tbsp. milk. Stir until dough clings together. Knead on lightly floured board 12 times. Divide into 8 pieces. Mold dough around cheese cubes. Place on mixture in casserole. Bake at 425 degrees 25 - 30 minutes until brown.

Mrs. Art Tonsfeldt, Pipestone

CASHEW CHICKEN CASSEROLE

3 cups cooked chicken, cut up
1 cup celery, chopped
1/4 cup onion, chopped
Small can pimiento, cut up
Small pkg. cashew nuts
Small pkg. chow mein noodles
2 cans cream of mushroom soup
Small can mushrooms

Mix ingredients all together. Add chicken broth for more juice if it is too dry. Bake at 350 degrees for 1 hour.

Mrs. Lorna Kosbab, Northrup, Schwieger Kahler Unit 522

CHICKEN ALMOND BAKE

Blend 1 can cream of celery soup with 1/4 cup milk. Combine with 2-6 oz. cans diced chicken,or 2 cups diced chicken, 1/2 cup blanched almonds, 1/2 cup minced celery and 1 small onion,minced Sprinkle 3/4 can chinese noodles in bottom of casserole. S p o o n chicken mixture over noodles and top with remaining noodles. Bake at 350 degrees for 1 hour.

Mr. and Mrs. Ed Olson, Worthington *

CHICKEN DRESSING HOT DISH

Cook stewing hen until well done. Remove the meat from bones.

DRESSING

2-1/2 qt. bread
3/4 cup butter
1-1/2 tsp. sage
1-1/4 cup chicken stock or cream
3/4 tsp. salt
3/4 tsp. pepper
2 Tbsp. onion, chopped
3 eggs
Giblets, chopped, cooked

Combine dressing ingredients together.

Make a gravy as follows: 1 qt. chicken broth, 4 Tbsp, flour for thickening, mixed first in a little water. Slowly a d d a little chicken broth to the flour mixture then add the rest of the broth.

Place layer of chicken then layer of dressing, then layer of gravy.

Bake at 350 degrees for 30 minutes.

Mrs. LeRoy Brockberg, Pipestone, Michael-Boock Unit 6

CHICKEN HOT DISH

1/2 cup salad dressing
2 or 3 cups cooked chicken, boned
1 cup broth or gravy
1 box croutettes
1/2 cup celery
Onion
1 stick margarine

Melt margarine. Saute' celery and onions. Mix all together with croutettes. Let stand several hours or overnight in casserole. Spread 1 can mushroom soup over top. Bake 1 hour at 350 degrees.

Mrs. Paul Martin, Lucan Unit 467

CHICKEN HOT DISH

2 cups cooked rice,(½ cup dry rice)
1 can peas or frozen peas
1 can mushroom soup
2 cups diced or chopped chicken
2 cups chicken broth
Pimiento, if you desire
1 Tbsp. onion
1 cup celery, diced
Salt and pepper to taste

Mix and bake in a 300 degree oven for about 1 - 1½ hours. This dish serves 10 - 12 persons.

Mrs. E. Ohlenkamp, Alpha, Alpha Senior Citizens

CHICKEN HOT DISH

Cook a chicken with onion and a bay leaf. Add salt to taste. Remove meat from bones and mix with 1 cup sliced raw carrots, 1 small chopped onion, ½ cup celery, cut up, and green beans or peas may be added if you like.

Mix well with 2 cans undiluted cream of celery soup, cream of mushroom soup or cream of vegetable soup. Bake at 350 degrees until vegetables are done. Sprinkle chow mein noodles on top and bake 15 minutes more. You also may add extra soup in the baking and serve over baking powder biscuits.

Mrs. John Klassen, Windom

CHICKEN HOT DISH

Stew 1 large chicken (4-5 lbs.) Remove meat from bones in fairly large pieces. Make dressing by frying 2 Tbsp. minced onion in 6 Tbsp. butter. Add 5 or 6 cups soft bread crumbs, 1 tsp.salt, 1 tsp. celery salt, ½ tsp. poultry seasoning, dash of pepper and pack lightly in well greased pan (9 x 12 x 3 in.) Add chicken.

Make custard by melting 1/3 cup shortening, blending in 1/3 cup flour and gradually adding 6 cups chicken broth. Cook for few minutes. Cool. Then add 6 well beaten eggs. Pour over chicken and dressing. Sprinkle top with 1 cup fine dry bread crumbs. Bake at 350 degrees for 45 minutes to 1 hour.

This dish serves 14-20 persons.

Mrs. Floyd Rensink, Slayton

CHICKEN HOT DISH

1 cooked chicken, remove bones and cut into pieces
1 Tbsp. butter
3 cups day old bread crumbs
2 Tbsp. cream
3/4 tsp. sage
2 cups chicken broth
2 Tbsp. flour
6 Tbsp. butter
1 Tbsp. grated onion
Salt and pepper

Make gravy of butter, flour and broth. Mix all together and bake 1 hour at 350 degrees.

Fairmont Garden Club

MOCK CHICKEN CASSEROLE

1 lb. lean pork, diced and cooked in
1 can chicken broth or bouillon
1/2 lb. noodles, cooked and drained
1 green pepper, chopped
Pimiento
1 can whole kernel corn
3/8 lb. chopped cheese, American or Velveeta

Use liquid that the meat was cooked in and the juice of corn for moisture. Last 15 minutes of baking, sprinkle with p o t a t o chips and brown well.

Mrs. Keith Thorndyke, Pipestone, Michael-Boock Unit 6

CHICKEN "N" STUFFING

1 (8 oz.) pkg. herb-seasoned stuffing
3 cups cooked or canned chicken
1/2 cup butter or margarine
1/2 cup flour
1/4 tsp. salt
Dash of pepper
4 cups chicken broth
6 slightly beaten eggs
1 recipe Pimiento Mushroom Sauce

Prepare stuffing according to package for dry dressing. Put in 9 x 13 pan and top with layer of chicken.

In a large saucepan melt butter, blend in flour and seasonings. Add broth, cook and stir until mixture thickens. Stir small amount of hot mixture, return to mixture. Pour over chicken.

Bake in a slow oven (325°) 40 to 45 minutes. Cut in squares. Serve with Pimiento Mushroom Sauce.

PIMIENTO MUSHROOM SAUCE

Mix 1 can condensed mushroom soup, 1/4 cup milk, 1 cup dairy sour cream, 1/4 cup chopped pimiento and heat. Stir until hot.

Mrs. A.E. Bodelson, Fulda, Rural Progressive Club

CHICKEN RICE HOT DISH

2 cups chicken, cooked and cubed
1-1/2 cups celery, diced
1/4 cup onion, minced
1/2 cup raw rice
1 can cream of mushroom soup
1/4 cup water or broth

Mix. Bake in a 300° oven for 1-1/2 hours.

Mrs. Arnold Polzin, Jeffers, Odegaard-Quade Unit 401

SUPER CHICKEN CASSEROLE

1 large stewing hen
1 sizeable onion or
2 garlic cloves
1 cup mushrooms, stems and pieces
1 can cream of mushroom soup
1 can rich milk
2 cups noodles, uncooked
3 hard-boiled eggs
3 Tbsp. pimiento
1/3 cup liquid drained from mushrooms
Buttered bread crumbs

Cover chicken with water; add salt, pepper and chopped onion or garlic. When chicken is tender, remove pieces to a bowl. Cool. Then allow cooled broth to stand in the refrigerator until fat is congealed. Remove fat. Add the noodles, a thin-type noodle, to 2 cups broth and cook, covered, for about 12 minutes or until tender. The noodles should absorb all the broth. Butter an 8 x 12 in baking dish and first spread over the bottom 1/2 of the cooked noodles. Over this scatter 1/2 of the mushrooms, 1-1/2 of chopped eggs, 1-1/2 pimiento and 1/2 of the chicken. Make another layer. Pour the mushroom soup, milk and liquid from the mushrooms over this. Top with bread crumbs that have been mixed with melted butter. Bake in a 350° oven for about 25 minutes.

Christine Quisley, Slayton, Good Will Club

CHOP SUEY CASSEROLE

1 lb. hamburger)
2 medium onions)
2 cups celery, cut up) Cook together

Add 1 can chicken jumbo soup, 1 can cream of mushroom soup, 1-1/2 cans water (soup can), 1/2 cup raw rice and 3 Tbsp. of soy sauce. Bake at least 1-1/2 hours uncovered between 325° to 350°.

Mrs. Carl Jorgensen, Fairmont

CHOP SUEY HOT DISH

1 cup celery, diced
1 cup onion
2 lbs. hamburger, browned
1 can tomato soup
1 can mushroom soup
1 cup chow mein vegetables, drained
1 can water
Small can mushrooms
2-1/2 cups chow mein noodles
Cashew nuts

Saute' celery and onions. Brown hamburger. Mix, adding chow mein noodles before placing in oven. Sprinkle nuts on top. Bake 45 to 60 minutes.

Mrs. Alma Breuning, Truman, Oles-Reader-Bosshart Unit 115

CHOW MEIN HOT DISH

2 lbs. hamburger)
1 cup onion, chopped) Brown

Add:

2 cups celery, chopped
1 cup raw rice
1 cup chow mein noodles
2 cans mushroom soup
2 cans chicken rice soup
4 cups water
1/3 to 1/2 cup soy sauce

Put into large roaster or casserole dish. Bake at 350° for 1½ hours.

Caroline Krapf, Jasper, Eden Jolly Union Club

CHOW MEIN HOT DISH

2 cups onions, cut up)
2 cups celery, cut up)
2 lbs. hamburger) Fry together

Add:

1 can tomato soup
1 can bean sprouts
1 can mushroom soup
Salt
Pepper
2 cans chow mein noodles

Mix together. Bake 1 hour at 350 degrees.

Mr. and Mrs. Don Hansen, Hardwick *

CHOW MEIN HOT DiSH

1 lb. hamburger, browned
1 cup onion, chopped
1 cup celery, chopped
1/4 cup soy sauce
Salt and pepper
1 can cream of chicken soup

Add 2 cups water and 1/2 cup raw rice. Put in casserole and add a layer of chow mein noodles over the top. Bake about 1½ hours at 350 degrees.

Florence Lemcke, Vesta Legion Auxiliary

CHOW MEIN HOT DISH

Mix together 1 lb. hamburger, 1 medium onion, 3/4 cup celery, 1 can mushroom soup, 1 can chicken and rice soup, small can of peas and carrots or mixed vegetables and put into baking dish.

Add 3/4 can chow mein noodles on top and bake 20 minutes;add remaining chow mein noodles and bake 5 minutes more. Bake in a 350 degree oven.

Mrs. Schlauch, Rushmore Legion Auxiliary

CLAM SOUFFLE

1 small can minced clam, liquid included
1 can mushroom soup
30-35 crushed Ritz crackers
1/4 cup melted butter or margarine
1 cup milk
2 eggs, well beaten

Mix all together. Place in 1½ quart greased casserole. Bake 1 hour at 350 degrees. If recipe is doubled, bake 1½ hours.

Ella Bjorneberg, Hanska, Oscar O. Haugen Unit 365

Food kept from going to waste sometimes goes to waist.

CORNED BEEF HOT DISH

1 can corned beef, 12 oz.
1 pkg. noodles, 8 oz.
¼ lb. cheddar cheese
1 can cream of chicken soup
1 cup milk
1 small onion, minced

Cook noodles. Drain. Cut corn beef into small pieces. Cut cheese into small pieces. Mix all together. Add more mllk, if it is needed. Bake at 350 degrees for 50 minutes in a buttered baking dish. Can be mixed the day before and kept in the refrigerator until ready to put into the oven.

Mrs. Morgan Haugen, Butterfield

CORNED BEEF HOT DISH

2 cups creamettes, cooked
2 cans asparagus (#2 can) or string beans
1 can corned beef, cut fine
1 can mushroom soup
1 can pimiento
1/2 lb. Velveeta cheese
Crushed potato chips

WHITE SAUCE

3 Tbsp. butter
3 Tbsp. flour
3 cups milk

Melt butter, add flour and stir well. Add milk and cook until slightly thick. Add cheese. It will thicken the white sauce.

Add soup. Pour into 9 x 12 pan in layers of creamettes, corned beef and asparagus. Pour white sauce over all. Top with crushed potato chips.

Bake at 350 degrees for about 1 hour.

Mrs. Duane Lange, Pipestone, Michael-Boock Unit 6
Judy Thies, Pipestone, Eden Jolly Union Club

HOT DISH

1 pkg. shell macaroni
1 can corned beef
1 can cream of chicken soup
1/2 cup cheese, grated
1/4 cup onion, chopped
1 cup milk
1/2 cup crumbs for topping

Cook and drain macaroni according to package directions. Add other ingredients and place in a buttered casserole. Bake for 1 hour at 350 degrees.

Mrs. Otto Christensen, Fairmont, Fairmont Garden Club
Mrs. Olaf Erickson, Windom, Dale Ladies Aid

DELICIOUS HOT DISH

1/2 cup brown rice
1/2 cup pearl barley
1-1/2 lbs.hamburger
1 large onion
1/2 tsp. pepper
1 can mushroom soup
1 can water
2 cups celery, cut up
1 can mushrooms, with juice
2 - 4 Tbsp. LaChoy sauce

Brown meat, onions and celery. Add rest of ingredients and bake. Add no salt until you taste it. Bake 1-1/2 hours at 350°.
This hot dish serves 10 - 12 persons.

Mrs. G. Carlson, Lake Wilson

EASY BEEF HOT DISH

1 cup onion, chopped
3 cups noodles, medium sized
2 Tbsp. fat
2 tsp. worcestershire sauce
1/2 cup green peppers, chopped
1 can (3 or 4 oz.) mushrooms
1 cup dairy sour cream
1-1/2 lbs. ground beef
1-1/2 tsp. celery salt
3 cups tomato juice
1 tsp. salt
Dash of pepper

Cook onion in hot fat in skillet until tender. Add the beef and brown. Place noodles, uncooked, in layer over meat. Combine tomato juice with the seasonings and be sure to moisten uncooked noodles well. Add green pepper and mushrooms with liquid. Cover and cook in electric skillet set at 225° for 30 - 35 minutes.Stir in dairy sour cream the last couple of minutes before serving.
This Easy Beef Hot Dish makes 6 servings.

Rusty Woreath, Balaton, Trinity Church Ladies Aid

EASY HOT DISH

1-1/2 lbs. hamburger
1/2 cup onion, chopped and diced
1/2 cup green pepper, diced

Brown these three ingredients and then add the following:

1 qt. tomato juice
2 Tbsp. Worcestershire sauce
1 tsp. salt
1 tsp. pepper
2 cups spaghetti, uncooked

Put all together in baking dish in a 350° oven for 1-1/2hrs.

Mrs. Richard Egdorf, Storden

EMERGENCY HOT DISH

1 can cream of celery soup
1/2 can cold water, mixed smooth
1 can tuna or boned chicken
10 stuffed olives
1 can chow mein noodles

Heat soup and water in top of double boiler to hot. Add tuna or chicken, and the olives, chopped. Serve over noodles which are heated in the oven.
Serve with tossed salad and saltine crackers.

Mrs. Keith Thorndyke, Pipestone, Michael-Boock Unit 6

EVERYDAY CASSEROLE

1-1/2 lbs. ground beef
1/2 cup chopped onion

Saute' in little fat until beef loses its red color. Drain off the fat. Add:

2 cups potatoes, diced
2 cups carrots, diced
1 cup celery, cut up
1 can cream of mushroom soup
3/4 cup milk

Use any other left-over vegetables that you have. Place 4 slices of Velveeta cheese on top and pour over the milk together with the soup. Bake at 350 degrees for 40 - 45 minutes. This is a good recipe to freeze.

Mrs. Frank Daniels, Wgtn., Worthwhile Study Club

FIVE SOUP HOT DISH

1-1/2 lbs. hamburger
Medium onion, chopped
1 can cream of celery soup
1 can cream of mushroon soup
1 can cream of chicken soup
1 can beef with barley soup
1 can chicken with rice
1-8 oz. pkg. chow mein noodles
1 can cold water

Brown hamburger and onion. Add soups and 2/3 of the noodles. Put into casserole and top with the remaining noodles.
Bake at 350 degrees for 45 minutes.

Mrs. Harold Fifield, Balaton, Thimble Club

HAMBURGER COBBLER

1 small onion
1/2 clove garlic or garlic salt
3/4 lb. hamburger
1/4 tsp. pepper
1/4 lb. processed cheese, sliced
1 cup canned tomatoes
2 Tbsp. Worcestershire sauce
3 Tbsp. ketchup
1-1/2 cups flour
1-1/2 tsp. baking powder
1/4 cup shortening
1/2 cup milk
1/2 tsp. salt

Saute' onion and garlic in skillet and add hamburger and the seasonings. Brown lightly. Spread mixture in 9 inch baking dish. Arrange cheese on top of meat; top with tomato mixed with worcestershire sauce and ketchup. Make biscuit dough with remaining ingredients and drop by tablespoon on top of meat. Bake in oven-450 degrees - for 24 minutes. Cut in squares and serve.

Mrs. Gene Holmquist, Okabena +

HAMBURGER DRESSING HOT DISH

Pat 2 pounds of hamburger in a 9 x 13 pan. Cover hamburger with 1 pkg. poultry dressing. Spread over this 1 can celery soup, and 1 can chicken soup.
Bake in a moderate oven for about 1 hour. Serve with salad. This recipe will serve about 12 people.

Mrs. Orville Schrupp, Balaton

HAMBURGER HOT DISH

2-1/2 lbs. hamburger
1 onion, minced
1-1/2 cups celery, minced
1 can cream of mushroom soup
1 can creamed corn and juice
1 can tomato soup

Boil 1 (8 oz.) pkg. medium noodles briskly for 10 minutes. Brown hamburger and onion - add celery, soups, and corn. Simmer about 15 minutes.

Put in casserole. Break up Ritz crackers on top-dot with butter. Bake at 350 degrees for 30 minutes.

Mae M. Johnson, Worthington

HAMBURGER HOT DISH

1 lb. hamburger
1 cup rice
1 onion, large
1 cup celery, cut up
1 can cream of mushroom soup
1 can cream of chicken soup
1 Tbsp. soy sauce
1 Tbsp. Worcestershire sauce

Brown hamburger and onion together. Cook rice and celery together. Mix all together and add the soy sauce and worcestershire sauce. Add a little salt. Bake 1 hour at abour 350 degrees.

Mrs. Alta Redenius, Fulda, Rural Progressive Club

HAMBURGER HOT DISH

Combine 1 lb. hamburger, ½ tsp. salt, small amount of onion, chopped, dash of pepper, and 1/3 cup milk. Pat this mixture into bottom of 9 inch square baking dish. Cover with 1 can undiluted cream of chicken soup.

Bake in a 350 degree oven for 30 minutes. Then top with two cans (# 303) shoe string potatoes. Bake an additional 10-15 minutes.

Mrs. Sidney Foster, Slayton

It is when we forget ourselves that we do things which are remembered.

HAMBURGER SURPRISE

Mix together the following ingredients as for a pie crust.

1-1/2 cup flour
1/2 tsp. salt
1/2 cup shortening
1 Tbsp. butter
1/4 cup milk (may not need all)

FILLING

1 lb. ground beef, browned with
2 Tbsp. onion and add
4 Tbsp. catsup
1/8 tsp. pepper
1 can cream of potato soup
1/2 cup cheese, cubed (Velveeta)

Roll pastry to a rectangle. Cut strips on each side. Place hamburger mixture on middle strip. Criss cross strip.

Place on foil. Bake 15 minutes at 400 degrees then 20 minutes at 375 degrees.

Mrs. Joe Kennedy, Pipestone, Michael-Boock Unit 6

HAMBURGER AND VEGETABLE HOT DISH

1-1/2 lbs. ground beef
1 large onion, chopped
1 can cream of chicken soup
1 can mushroom soup
1 can mixed vegetables
1/2 pint carton sour cream
1 (8 oz.) pkg. noodles, cooked
1 pkg. dry onion soup mix

Brown beef and onion. Mix soups, vegetables, sour cream and dry onion soup. Add noodles and ground beef. Mix well. Put into a large greased casserole. Top with crushed potato chips. Bake for 30 minutes at 350 degrees. This dish serves 12 people.

Mrs. Arnold Polzin, Jeffers, Odegaard-Quade Unit 401

HAMBURGER VEGETABLE SPECIAL

Brown 1 lb. hamburger and 1 small onion, diced. Add 1 can tomato soup and 1 can vegetable beef soup. Heat together.Pour over 3/4 cup diced celery, 1 cup diced carrots, 3 medium raw diced potatoes and 1 small can kidney beans.

Bake 1-1/2 hours at 350 degrees or until potatoes are done.

Clara Dock, Jasper, Eden Jolly Union Club

HAM CASSEROLE

1 can peas
Soak 1 cup bread crumbs in
1-1/2 cup milk
3 beaten eggs
1/4 cup melted butter
1 large green pepper
1 small can pimiento
1 tsp. grated onion
2 cups cooked ground ham
1 cup grated cheese
1/2 tsp. salt
Pepper
1 Tbsp. parsley

Combine and place in a large greased casserole. Bake for 1 hour at 350 degrees.

Mr. and Mrs. Jack Messer, Blue Earth *

DELICIOUS HASH

Butter a baking dish. Mix mashed potatoes with the left-over meat that has been ground and the left-over gravy. If the mixture is not very soft, add milk.

Season with a little cloves, pepper and salt. Add sage, lots of it, depending on how large a hot dish you are making. Add a small onion ground fine. Bake in a 350 degree oven for 45 minutes.

Mrs. Harold N. Madson, Butterfield

HOBO DINNER

2 lbs. hamburger seasoned with salt and pepper
4 large steamed carrots, cut lengthwise
4 large potatoes, steamed, cut lengthwise
1 onion, sliced

Place 4 steaks on squares of foil. Top with carrots, potatoes, onion slices and pour over steak sauce. Bake about 1 hour at 375°. Serve on foil like baked potatoes.

Lillian Johnson, Ivanhoe, Grodzicki Unit 194

HOT DISH

1 small pkg. cooked noodles
1 can whole kernel corn
1 can bean sprouts
1 green pepper, small
2 cans chicken soup
1 lb. hamburger
Salt
Pepper

Fry hamburger a little. Mix together and bake 1½ - 2 hours in a moderate oven.

Mrs. S.E. Rowlands, Bigelow Unit 496

HOT DISH

Brown 1 pkg. hamburger and a little onion.
Add 1 can cream of mushroom soup.
Put in casserole and add about 6 medium potatoes cut up into chunks.
Add 1 can vegetable soup. Stir all together.
Bake at 350 degrees for 1 hour or until potatoes are done.

Mrs. Tomlinson, Granada

HOT DISH

Brown 2 lbs. hamburger. Cook 1 lb. noodles
Put noodles in a casserole or roaster. Add hamburger, 2 cans mushroom soup, 1 can kernel corn (drained), 1 jar of pimientos.
Mix and season well.
Bake at 350 degrees for 45 - 50 minutes.

Mrs. Marvin Showers, Jackson

HOT DISH

1 lb. hamburger
1 can tomato soup
4 medium potatoes
1 cup celery, diced
1 large onion, diced
1 can mushroom soup
4 medium carrots
Salt and pepper

Brown hamburger and onion. Put in buttered baking dish; add sliced potatoes, carrots and celery. Pour over this 1 can mushroom soup. Bake at 350 degrees for about 1-1/2 hours.

Mrs. George Wolf, Jeffers, Odegaard-Quade Unit 401

HOT DISH

Combine 1 pound hamburger, 2 small diced onions, 1 cup diced celery and 1 cup water. Boil this 15 minutes. To this mixture add 1 can cream of mushroom soup, 1 can cream of celery soup, 1 can of water and 1-1/2 cans chinese noodles. Pour this into buttered casserole or any baking dish. Sprinkle the remainder of the 1/2 can of noodles on the top. Bake at 350° for an hour.

This hot dish can be made in advance. An hour before eating place in oven and bake.

Kyle Oldre, Kenneth Lutheran S.S.

HOT DISH

5 or 6 medium potatoes, sliced
1 lb. hamburger
1 can cream of chicken soup
1 can vegetable soup

Put sliced potatoes in greased 3-quart casserole. Season with seasoned salt or just salt and pepper. Crumble hamburger over and pour soups on top. Bake at 350 degrees for about an hour.

Mrs. Al Fath, Rushmore Legion Auxiliary

HOT DISH

Brown 1 lb. hamburger. Add 1 can cream of mushroom soup, 1 can chicken noodle soup, 1 can vegetable soup, 1/2 cup catsup and 1/2 pkg. chow mein noodles.

Mix all well. Put in casserole and bake about 30 minutes.

Mrs. Igna McCauley, Windom, Dale Ladies Aid

MACARONI CASSEROLE

1 pkg. shell macaroni, cooked
1 can corned beef hash
1 can cream of mushroom soup
1 can cream of chicken soup
1 cup cheese, cubed
½ cup milk

Combine all ingredients in a buttered casserole. Bake about 20 minutes.

Mrs. Donald McConnell, Ruthton, Shelburne Birthday Club

MACARONI AND CHEESE

2 cups macaroni, cooked

WHITE SAUCE

2 Tbsp. flour
1 cup milk
2 Tbsp. chili sauce
2 Tbsp. butter
1 cup cheese, grated
1/2 cup stuffed olives, sliced

Mix well and pour into buttered casserole. Cover with buttered crumbs, sprinkle with paprika and bake 30 minutes or until brown.

Hint: Left-over buns make excellent crumbs for topping.

Mr. and Mrs. V.M. Vance, Worthington *

MEAT PIE BATTER

1 cup flour
1/2 tsp. salt
1 tsp. baking powder
1 egg, separated
2 Tbsp. melted butter
3/4 cup milk

Mix together. Lastly add stiffly beaten egg white. Pour over meat and gravy in casserole.

Bake at 350 degrees about 40 minutes.

Mrs. B.D. Swan, Fairmont

MEAT PIE

1 lb. ground beef
1/2 cup green pepper, chopped
1 pkg. Kraft Italian Style Spaghetti Sauce Mix
1 6 oz. can tomato paste
3/4 cup water
1 8 oz. can Pillsbury Tender Flake Biscuits
1/3 cup Kraft grated parmesan cheese
1 6 oz. pkg. Natural low-moisture part skim Mozzarella cheese

Brown meat. Add green pepper; cook until tender. Stir in the sauce mix, tomato paste and water. Simmer 10 minutes. Line a greased pie plate with biscuits; press together to seal.

Sprinkle 1/4 cup parmesen cheese over crust. Fill with 1/2 of the meat mixture, 2 slices cheese, remaining meat mixture and cheese again.

Bake at 400 degrees 15 to 20 minutes.

Cut the remaining cheese slices into lengths and return to oven until melted.

Mary Johnson, Worthington +

MIRACLE CASSEROLE

Line a 9 x 13 pan with white bread, buttered on both sides.

FILLING

3/4 cup celery, chopped
1 can mushrooms - stems and pieces
1/3 cup onion, chopped
12 - 15 stuffed olives, chopped
2 cans tuna (spam, chicken or turkey may be used)

Put in layers over the bread slices. Top with another layer of buttered bread. Pour over all the following:

2 cups milk
1 cup mayonnaise
4 eggs
1/2 can mushroom soup

Mix well. Refrigerate overnight or bake immediately. Just before baking, spread top with other half can of soup and 2 Tbsp.of milk.

Bake at 350 degrees for 1 hour.

Mildred Wittee, Pipestone, Eden Jolly Union Club

MULLIGAN HOT DISH

Butter a baking dish. Put in a layer of sliced onion, layer of thinly sliced raw potatoes, a thick layer of hamburger, a layer of uncooked rice and lastly a layer of canned lima or kidney beans.

Season with salt, pepper, celery salt and paprika. Pour a can of tomatoes over the mixture. If the tomatoes do not moisten the dish enough, add hot water to cover it.

Bake at least 2 hours in a moderate oven.

Mrs. Margaret L. Eckmann, Truman

NOODLE HOT DISH

8 oz. egg noodles
1 lb. ground beef
1 can cream of mushroom soup
1 cup milk
Small onion
1/4 cup celery
Potato chips

Boil noodles in salted water. Drain. Brown ground beef, the onion and celery. Mix in baking dish. Heat soup and milk. Pour over other ingredients. Top with crushed potato chips. Bake 30-40 minutes at 350 degrees.

Mrs. Bertha Kadus, Westbrook, American Legion Auxiliary

SLOPPY JOE NOODLE DINNER

1 lb. ground beef
2 Tbsp. onion, chopped
1 can (3 oz.) chopped, broiled mushrooms, undrained
1 envelope, 1½ oz. , sloppy joe seasoning mix
1-1/4 tsp. salt
3 cups medium noodles, uncooked
2-1/4 cups water
1 cup sour cream
2 tsp. cornstarch
1 Tbsp. chopped parsley
1/2 tsp. oregano
1/8 tsp. pepper

In a large skillet cook meat and onion together until onion is soft and meat is browned; stir often to break into small bits. Stir in mushrooms including broth, seasoning mix and salt. Add noodles and water. Mix well. Bring to a boil; reduce heat and let simmer, covered, 20 minutes until noodles are tender. Blend sour cream, cornstarch, parsley, oregano and pepper. Spoon onto top of cooked mixture. Cover and simmer gently, 5 minutes.

This recipe makes 6 cups or 4 servings.

Mrs. Olive Jones, Lake Crystal, Silver Gray Birthday Club

NOODLE HOT DISH

1 medium pkg. noodles
1 lb. ground beef
1 large onion, chopped
1 can cream of mushroom soup
1 can chicken rice soup
Salt and pepper to taste

You can put in cheese bits.

Boil noodles in salt water - not quite done. Drain. Brown meat and onions. Mix all and put in casserole. Top with potato chips. Bake 1/2 hour at 350 degrees.

Mrs. Alice Joul, Rushmore, American Legion Unit 543

Did you know that . . . .

hamburger fried in ketchup gives it a barbecued flavor.

PIGS IN BLANKETS

5 cups flour
3 tsp. baking powder
1 egg
1 Tbsp. sugar
1 cup butter
1-1/3 cup milk

Mix and roll out a little thinner than pie crust. Cut in oblong pieces.

FILLING

Mix hamburger and pork sausage together. Season it and again mix well. Roll between hands like a weiner and put in oblong pieces. Start from one corner of dough and roll up. Tuck the ends of roll and bake at 350 degrees for 45 minutes. These freeze well either before or after baked.

Rhonda Hamm, Edgerton, Kenneth Lutheran S.S.

POTATO PIZZA

Preheat oven to 450°.

Lightly oil 2 pizza pans or a large 11 x 15 inch pan. Spread 2 1-lb. pkgs. frozen french fries (shoestring style) on pan or on pans and bake 10 minutes.

Remove from oven and salt a bit. Cover with 2 pkgs. Mozzarella cheese slices, and 1 can (8 oz.) tomato sauce.

Sprinkle 1 cup cut up pepperoni, 1 cup cut salami and 1 cup (browned and drained) milk bulk pork sausage.

Sprinkle 1/2 tsp leaf oregano on top.

Bake 20 minutes at 450 degrees.

Serve hot.

Ann Seifert, Sherburn

PIZZA HOT DISH

Brown 1 lb. hamburger, little salt and 1 tsp. oregano. Cook 2 cups of noodles. Combine noodles, hamburger, 1 can tomato soup, and 1/3 cup of water in casserole.

Sprinkle shredded Mozzarella cheese on top. Bake 30 minutes at 350 degrees.

Mrs. Patricia Kratz, Comfrey, Albin Johnson Unit 244

POTATO HAMBURGER CASSEROLE

4 cups raw potatoes, diced
1-lb. raw ground beef
1 tsp. salt
Dash of pepper
1 can beef vegetable soup
1 can cream of mushroom soup

Place ingredients in a casserole, cover and bake in a 325° oven for about 1½ - 2 hours.

Adeline Wilfahrt, New Ulm *

POTATO VEGETABLE HOT DISH

1 - 1½ lbs. hamburger
Minced onion
Potatoes, as many as desired
1 can vegetable soup
1 can cream of chicken soup

Brown hamburger with minced onion. Cut potatoes into cubes. Add the soups. Mix all together with hamburger in casserole.
Bake at 350 degrees for 1½ - 2 hours.

Mrs. Vincent Johnson, Pipestone, Michael-Boock Unit 6

RICE HOT DISH

1 cup rice (old-fashioned)
3 cups boiling water
2 cups celery, sliced
1 onion or 1 small can onions
1-lb. hamburger
1 tsp. prepared mustard
1 can mushroom soup
Cashews, optional

Pour boiling water over rice and let stand. Brown the meat, onion and celery. Mix with rice, water and mushroom soup.
Bake covered for 1 hour. Remove cover and bake ½ hour. Add cashew nuts when served - if desired.

Mrs. Dennis Stephens, Houghton, Michigan +

Our fortune is like muddy water. Be patient, don't stir it, and it will clear.

RICE HOT DISH

Saute' 1½ lbs. ground beef, ½ lb. pork sausage and 2 large onions until almost done. Add 1 can peas, 1 large can tomatoes, 2 cans tomato soup, 1 can each of lima beans, kidney beans, and of whole kernel corn. Season with salt, pepper and chili powder. Add 4 or more cups cooked rice. Bake all together until thoroughly heated through and meat is done.

Slayton FHA

WILD RICE WITH MUSHROOMS AND ALMONDS

1 cup uncooked wild rice
1/4 cup butter
1/2 cup slivered almonds
2 Tbsp. snipped chives
1/4 tsp. sage
1/4 tsp. basil
2 cans mushrooms
3 cups chicken broth
1 Tbsp. parsley flakes
1/2 tsp. salt
1/2 tsp. bottled brown bouquet sauce

Wash and drain wild rice. Boil rice in water to cover about 10 minutes. Drain and rinse until water is clear. Melt butter in large skillet. Add rice, almonds, chives etc. Cook and stir until almonds are golden brown - about 20 minutes.

Heat oven to 325 degrees. Put rice mixture into ungreased 1½ qt. casserole. Heat chicken broth to boiling, stir into rice mixture. Cover tightly. Bake about 1½ hours or until liquid is absorbed and rice is tender and fluffy.

This recipe makes 6 - 8 servings.

You can make a chicken broth by using 3 chicken bouillon cubes in 3 cups boiling water.

Mrs. Doris Wayland, Heron Lake +

Undertake not what you cannot perform; but be careful to keep your promise.

WILD RICE

1 cup wild rice, washed well
1 cup celery, chopped
1/2 cup onion, chopped
2 cups water
1 can consomme'

Place rice, celery and onions in casserole. Pour water and consomme' over all. Add seasonings, if desired. Cover and bake in a 350° oven for one hour. Stir occasionally with fork.

MUSHROOM SAUCE

1 lb. fresh mushrooms
1/4 cup butter
Salt and pepper
Small grated onion, if desired
Milk
Flour

Clean and cut up mushrooms. Place in double boiler. Cover and cook until tender - about 20 minutes. The mixture becomes juicy. Then stir in the milk and flour mixed together.

Evelyn Sanderson, Worthington B.P.W.

WILD RICE HOT DISH

1 cup uncooked wild rice) Cook until tender

1½ to 2 cups cooked chicken) Cut into large pieces

1/4 cup chopped onion, optional
1/4 cup butter
1 cup sliced mushrooms
2 cans cream of mushroom soup

Combine all ingredients. Bake at 350 degrees for 40-45 minutes. Serve with cream of mushroom soup over the top of each serving, if desired.

This recipe serves about 10 people.

Mrs. Marlo O. Johnson, St. James, Legion Auxiliary Unit 33

RICE HOT DISH

1 lb. hamburger
1 large onion) Brown together

3/4 cup uncooked rice
3/4 cup celery, diced
1 can mushroom soup
1 can chicken noodle soup
2 cans water
1 tsp. soy sauce
1 tsp. salt

Mix together. Bake at 375 degrees for about 1 hour.

Mrs. O. A. Severson, Pipestone, Michael-Boock Unit 6

SALMON NOODLE CASSEROLE

3 Tbsp. butter or margarine
1/2 cup onion, chopped
1/4 cup green pepper, chopped
4 oz. medium noodles, cooked
1 cup cream of mushroom soup
1-8 oz. can salmon
1/4 cup cheese, grated

Melt butter. Add onion and pepper. Cook until tender but not brown. Combine with noodles, soup and undrained salmon.

Turn into 10 x 6 x 2 inch baking dish. Sprinkle cheese on the top.

Bake at 400 degrees for 15 minutes.

Mrs. O. A. Severson, Pipestone, Michael-Boock Unit 6

SAVORY SALMON CASSEROLE

Cook 1-1/2 cups noodles in water.

1-1/2 cups noodles
2 cups salmon, pink is alright
1 cup grated sharp cheddar cheese
1 can cream of celery soup or cream of chicken soup
2/3 cup Pet milk

Cook noodles according to package directions. Drain and then blanch in cold water. Mix all ingredients and put in a buttered casserole. Bake at 350 degrees until well heated through and the cheese is melted - about 25 to 30 minutes.

Mabel Pederson, Fulda, Rural Progressive Club

SHRIMP DISH

1 cup cooked shrimp
2 cups boiled rice
2 cups cream
1 Tbsp. butter
Salt and pepper
6 Tbsp. catsup
1/2 tsp. tabasco sauce
Bread crumbs or
Cracker crumbs, buttered

Combine first seven ingredients and heat thoroughly in the double boiler. Pour into buttered casserole. Sprinkle top with buttered crumbs. Bake at 350 degrees for 30 minutes.

Diane Leopold, Heron Lake

SEVEN IN ONE HOT DISH

Place the following in layers in a casserole:

Sliced raw potatoes
Sliced raw carrots
1-lb. browned hamburger
1 layer of raw onions
1 layer of celery
Some bread crumbs

Cover with canned tomatoes. Pour hot water over layers to cover. Bake 3 hours until tender.

Mrs. Alfred Verduk, Alpha, Alpha Senior Citizens

SEVEN LAYER DINNER

Place a thick layer of sliced raw potatoes in a well greased baking dish. Sprinkle 1/2 cup rice over potatoes; also 1-1/2 lbs. hamburger; sliced onions, chopped carrots, green pepper. Pour 1 qt. tomatoes over mixture and season with salt, pepper and 1 tsp. sugar.

Bake 2-1/2 hours in a 350 degree oven.

Dawn Homie, Kenneth Lutheran S.S.

COMPLETE MEAL HOT DISH

1-1/2 lbs. ground beef
1 medium onion

Brown together lightly the above 2 ingredients.
Add:

1 can chicken with rice soup
1 can cream of mushroom soup
1 cup celery, diced
1 pkg. frozen vegetables, thaw
1 can chow mein noodles, reserve some for the top

Mix all together and bake at least 1 hour in a 350° oven.
This dish serves 8 - 10 people.

Vi Collingham, Worthington B.P.W

Without kindness there can be no true joy.

ONE DISH MEAL CASSEROLE

1-lb. ground beef
1 large can mixed vegetables
1 onion, finely chopped
1/2 cup green pepper, finely chopped
1 can cream of celery soup
3/4 cup milk
Salt and pepper to taste
1 cup American cheese, grated

Lightly brown the meat and drain off all the grease. Put in bottom of lightly greased casserole. Drain the vegetables and put over the meat. Sprinkle on the onion, green pepper, salt and the pepper. Combine the soup and milk until smooth and pour over all. Cover the top with the grated cheese. Bake in a 350 degree oven for about 40 minutes or until bubbly and brown.

Mrs. Florence Noteboom, Holland, Needlecraft Club

SHIP WRECK

1-lb. hamburger, browned
1/4 cup onion, chopped
1/4 cup celery
1 (15 oz.) can kidney beans
1 can tomato soup
Salt
Pepper
6 medium sized potatoes, cubed
2 carrots, cubed

This may be placed in the casserole in layers or the ingredients may all be combined and then placed in the casserole.
Bake at 350 degrees for about 1-1/2 hours.

Mrs. Junnel Remme, Pipestone, Michael-Boock Unit 6
Bette Hansen, Hardwick, American Legion Auxiliary

TEXAS HASH

Cook 2 large onions, cut up, and 2 green peppers, cut fine, in 3 Tbsp. shortening until onions are yellow. Add 1-lb. hamburger and saute' until mixture falls apart. Add 2 cups canned tomatoes, 1/2 cup uncooked rice, 1 tsp. pepper. Put into large greased casserole. Cover and bake at 375 degrees about 45 minutes.
Note: The peppers may be omitted.

Slayton FHA

TOASTED DOGGIES

1-1/3 cups flour
1/4 cup shortening
1/2 cup milk, or buttermilk
1/3 pkg. dry yeast dissolved in 1-1/4 Tbsp. water
1 Tbsp. sugar
1/2 tsp. baking powder
Pinch of salt
1/4 tsp. soda

Sift dry ingredients. Cut in shortening. Add yeast and milk. Knead a little but do not let rise. Roll out 1/4 inch thick. Cut into rectangles and wrap around weiners. Put aside by side in a pan and bake at 375 degrees about 20-30 minutes. Serves 12.

Beatrice Oren, Hanska, Oscar O. Haugen Unit 365

BAKED TUNA DISH

1 can tuna, bite size
1 can cream of mushroom soup
1 can chow mein noodles, save ¼ for topping
3/4 cup milk
1/3 cup celery diced
1/4 cup onion, finely diced

Mix together. Grease a casserole and bake 1 hour at 350 degrees.

Pearl Lambert, Worthington BPW

EGG NOODLE AND TUNA HOT DISH

Cook and drain 1-8 oz. pkg. egg noodles. Cook and drain 1 cup celery. Cook 1 large onion, depending on taste.

Noodles
Celery
Onion
1 can cream of mushroom soup, thinned with 1/2 cup milk
1/2 cup Velveeta cheese, sliced or cubed
1 can of tuna

Place in casserole in layers. Cover with potato chips and bake for 1 hour at 325 - 350 degrees.

Variations : Add 1/2 can of drained peas, a few slivers of pimiento, a few slices of carrots, anything to add a little color

Mrs. John DeSmith, Walnut Grove, Royal Neighbor Camp 1576

MACARONI TUNA CASSEROLE

Measure 2 cups uncooked macaroni. Cook the macaroni. At the same time combine 1 cup milk, 1 can cream of celery soup, 1 Tbsp. each of chopped onion, pimiento, and green pepper, ¼ tsp. of black pepper and ¼ lb. sharp cheddar cheese, grated or cubed. Cook over low heat until cheese melts. Add to cooked macaroni with 1 can tuna. Bake in 1 qt. casserole at 325° about 15 minutes.

This Macaroni Tuna Casserole serves 6 people.

Slayton FHA

TUNA HOT DISH

In a baking dish put the following:

1/2 cup Minute rice
1 can tuna
1 can peas
1 can cream of mushroom soup
1/2 tsp. chopped onion
1 Tbsp. pimiento, cut

Place in a 350° oven for 40 minutes. If it gets too dry, add milk.

Mrs. Helen Muller, Windom, Dale Ladies Aid

TUNA HOT DISH

4 hard boiled eggs
1 can peas, drained

WHITE SAUCE

Melt butter (size of an egg) and 1 Tbsp. flour. Add 2 cups milk. Add eggs, cut up and 1 can tuna, peas and salt.

Crumble potato chips and put in bottom of greased baking dish. Add tuna mixture and put some more chips on top.

Bake at 350 degrees for 30 minutes.

Mr. and Mrs. Jack Messer, Blue Earth *

TUNA HOT DISH

Saute' 1 small onion. Add 1 can tuna, 1 can cream of mushroom soup, 1 can milk and 2 cups cooked noodles.

Bake 45 minutes at 350 degrees. Cheese and peas may be added.

Joyce Sanderson, Tracy, Tracy Mrs. Jaycees

TUNA JACKSTRAW CASSEROLE

1-4 oz. can shoestring potatoes
1 can condensed cream of mushroom soup
1 6½, 7, or 9¼ oz. can tuna, drained
1 6 oz. can (2/3 cup) evaporated milk
1 3 oz. can (2/3 cup) broiled sliced mushrooms, drained
1/4 cup chopped pimiento

Reserve 1 cup of shoestring potatoes for topper. Combine the remaining potatoes with the other ingredients. Pour into 1-1/2 qt casserole. Arrange reserved potatoes on top. Bake uncovered in a moderate oven (375°) 20 - 25 minutes or until thoroughly heated. This Jackstraw Casserole makes 4 - 6 servings.

Worthington BPW

TUNA SCRAMBLE

6 eggs
1 can chunk style tune (6½ - 7 oz.)
1-1/4 cup fluid milk
2 Tbsp. melted fat, butter or margarine
1/2 tsp. salt
Toast

Beat eggs. Drain tuna and break into large pieces into egg. Add milk, fat, salt and mix. Pour into greased baking pan.

Bake at 350 degrees 15 - 20 minutes or until firm. Stir just once during baking.

Serve on toast.

This Tuna Scramble makes 6½ cup servings.

Lamberton FHA

SHRIMP TUNA CASSEROLE

Partially precook 2 cups finely chopped celery and drain.

Combine with 1-10 oz. pkg. frozen shrimp or 2 cans shrimp, 1 can chunk style tuna, 2 cans undiluted mushroom soup and ½ cup of minced onion. Refrigerate for 2 hours or overnight.

Fold in 1/2 cup cashew nuts, unsalted and about half of a 6 oz. can of chow mein noodles just before baking. Place in 9 x 9 square pan. Sprinkle about 1 cup chow mein noodles on top. Bake 30 - 40 minutes in a 375 degree oven.

Dorothy Hintermeister, Slayton

BAKED CHICKEN WITH PEACHES

2 broiler fryers (2 lbs. each), quartered
Salt
Pepper
2 Tbsp. butter
1/4 cup molasses
3 Tbsp. lemon juice
2 Tbsp. finely chopped onion
1 tsp. ground ginger
1 can (1 lb. 13 oz.) cling peaches, drained

Heat oven to 375°. Sprinkle chicken with salt and pepper.Put in shallow pan. Combine butter, molasses, lemon juice, onion and ginger. Brush generously over chicken. Bake 45 minutes. Baste during cooking. Add the peach halves. Baste. Cook 10 minutes nore or until thhe chicken is tender.

Lora Lee Timm, Worthington BPW

BAKED CHICKEN ON RICE

1 pkg. Uncle Ben's wild rice mixture plus the herbs that come with it

1/4 - 1/3 cup of Comet long Grain Brown Rice

Make sure the two above ingredients total 1 heaping cup.
Add:

1 can cream of mushroom soup
1 can cream of chicken soup
1 can water
1 cut up fryer plus extra legs, or extra breasts

Spread the above mixture over the bottom of a pan and lay pieces of raw chicken on top. Mix the contents of 1 pkg. Lipton's Onion soup and sprinkle over the top of the chicken. Completely, cover with aluminum foil -- tightly. Do not prick holes in foil. Bake for 3 - 3½ hours at 325 degrees.

Do not salt rice or chicken.

Mrs. Charles Anderson, Blue Earth +
Mrs. Emil R. Zihlke, New Ulm*
Mr. and Mrs. Francis Flaig, Olivia *
Elaine Koehn, Avoca Legion Auxiliary
U. H. M. of Middle Creek, North Redwood

BARBEQUED CHICKEN

2 Tbsp. cornstarch
1/2 cup water
1/2 cup vinegar
1/2 cup catsup
1/2 cup molasses
1/2 cup soy sauce
1 clove garlic, mashed

Blend cornstarch in water in saucepan. Add rest of the ingredients and cook over low heat until thickened. Boil 1 minute.

Roll sauce on raw cut up pieces - covering completely. Bake at 325 degrees for 1-1/2 hours. Do not baste meat or brown meat first.

Mr. and Mrs. John Galle, Windom *

BARBEQUED CHICKEN

Simmer the following ingredients 30 minutes and then pour on browned chicken.

1 onion browned in 2 Tbsp. fat
2 Tbsp. vinegar
2 Tbsp. brown sugar
1/4 cup lemon juice
1 cup catsup
3 Tbsp. Worcestershire sauce
1/2 Tbsp. prepared mustard
1 cup water
1/2 cup chopped celery
Dash of pepper

Bake at 325 degrees uncovered for 1 - 1½ hours or until the chicken is done.

Mr. and Mrs. Robert Ditch, Okabena *

CHICKEN

Roll cut up chicken in egg and milk then in flour. Fry till brown. Then lay on cookie sheet and bake at moderate oven 1 hour.

Steven Wieneke, Lismore Grade 1

Happiness is not something you experience, it is something that you remember.

ESCALLOPED CHICKEN

1 qt. chicken, cubed
1-1/2 cups bread cubes
3/4 cup melted butter
1-1/4 tsp. sage
1/4 cup cream or broth
3/4 tsp. salt
Dash of pepper
2 Tbsp. onion, minced

GRAVY

1 qt. broth)
6 Tbsp. flour) Thicken
4 Tbsp. butter)

Beat until smooth and cook. Pour over dressing and chicken. Bake 30 - 35 minutes until light brown.

Mrs. Robert Eilders, Ocheyedan, Iowa +

CHICKEN WITH GINGER

1 Tbsp. butter
1 Tbsp. vegetable oil
1 fryer chicken, cut up
3/4 cup chicken broth
1/2 can (20 oz.) pineapple chunks
2 Tbsp. plum jelly
2 Tbsp. soy sauce
1 tsp. ginger
1/3 cup slivered almonds
1-1/2 Tbsp. cornstarch

In casserole brown chicken in butter and oil. Season with the salt and pepper. Remove. Remove excess fat. Combine broth, juice drained from pineapple, jam and soy sauce. Stir to dissolve jam. If necessary, add water to make 1½ cups. Stir in cornstarch and cook until thick. Stir pineapple and remaining ingredients into sauce. Replace chicken. Bake, covered, 1 hour at 350 degrees.

Mrs. Melroy Milbrath, Dewey, Illinois +

ORANGE GLAZED CHICKEN

1-2 lb. chicken, cup up
Flour
3 Tbsp. shortening
Salt and pepper
1 small can frozen orange juice

Dip chicken pieces in flour and brown in shortening in a large skillet. Add salt and pepper to taste. Place chicken in a covered baking dish and cover with the orange juice. Bake at 350° for 45 minutes, basting with orange juice frequently. Keep dish covered just 15 minutes.

Karen Hussong, Okabena +

SCALLOPED CHICKEN

4 cups soft bread crumbs
2 cups cooked rice
2 chickens, diced
8 well beaten eggs
1-½ qts. chicken broth and, or milk, salt, pepper, paprika and pimiento

Put all together. Bake 1 hour at 350 degrees. Sprinkle paprika on top. This dish makes 25 servings.

Mrs. Keith Thorndyke, Pipestone, Michael-Boock Unit 6

SOUTHERN FRIED CHICKEN

Section chicken into 4 quarters or cut regular serving pieces. Pan boil until tender. Remove from broth and cool.

BATTER

Beat 1 egg, 1 cup flour and 1 cup milk. Season with salt, ½ tsp. sugar and pepper.

Dip cooled chicken in batter and deep fry at 375° until it is golden brown.

Mrs. Del Schoneck, Amboy, Jennings Unit 276

APPLESAUCE MEAT BALLS

2 cups corn flakes
3 Tbsp. chopped onions
1½ lbs. ground beef
1½ tsp. salt
1/4 tsp. sage
1/8 tsp. pepper
1 egg, slightly beaten
2/3 cup thick applesauce
1-1/4 cup tomato soup
1/2 cup water

Crush corn flakes slightly. Combine with remaining ingredients except soup and water. Mix well. Shape into balls 1-3/4" in diameter. Put in shallow pan. Combine soup and water. Pour over the meat balls. Bake at 350 degrees for about 45 minutes.

This recipe yields 6 servings.

Mrs. Leslie Voss, Worthington +

BAKED MEAT BALLS

1 egg
1/4 cup milk
1-1/2 tsp. instant minced onion
1-1/2 slices bread, cubed
1 tsp. salt
1/8 tsp. pepper
1-lb. ground beef

Heat oven to 350 degrees. Beat eggs and milk. Stir in onion, bread and seasonings. Add beef and mix well. Shape into balls - - about 1/3 cup for each ball - - place in shallow pan. Bake 30 - 40 minutes.

Mrs. Jim Gertsema, Luverne +
Mrs. Ralph Rosenau, Alpha, Alpha Senior Citizens

COCKTAIL MEAT BALLS

1-lb. ground beef
2 Tbsp. bread crumbs
1 egg, slightly beaten
1/2 tsp. salt
1/3 cup green pepper
1/3 cup onions
2 Tbsp. butter
1 can tomato soup
2 Tbsp. brown sugar
4 tsp. Worcestershire sauce
1 Tbsp. mustard
1 Tbsp. vinegar

Mix beef, crumbs, eggs and salt. Shape into 50 meatballs. Place in shallow baking pan (9 x 13). Broil until brown. Turn just once. Spoon off fat. In saucepan, cook pepper and onion in butter until tender. Stir in remaining ingredients. Pour over the meatballs. Cover. Bake at 350 degrees for 20 minutes.

Mrs. Daryle Peters, Bloomfield, Nebraska +

MEAT BALLS

2-lbs. ground round steak
1-1/4 cups cracker crumbs
1 Tbsp. mustard
Sage - salt- pepper
2 Tbsp. Worcestershire sauce
Small onion, cut up
Catsup
1 egg, beaten

If not moist, add milk. Make into balls and brown on both sides. Add 1 can cream of chicken soup thinned with milk. Bake 1½ hours at 325 degrees. Take the meatballs out and thicken gravy.

Mrs. Paul McCleary, Granada

Dark clouds are things that pass; the blue heavens always abide.

MUSHROOM MEAT BALLS

1-lb. ground beef
1/4 cup dry bread crumbs
1/8 cup onion, minced
1 egg, slightly beaten
1/4 tsp. salt
1 can cream of mushroom soup
1/2 cup water
2 Tbsp. parsley, chopped

Mix beef, bread crumbs, onion, egg, one half can of cream of mushroom soup, and salt. Shape into meatballs. In skillet, brown meatballs. Pour off drippings. Stir in the other half can of soup mixed with water and parsley. Cover. Cook over low heat 20 minutes Turn several times.

Lee Diekmann, Lismore Grade School

PORCUPINE MEAT BALLS

1-1/2 lbs. ground beef
1/2 cup uncooked rice
1 tsp. salt
1/2 tsp. pepper
1 Tbsp. onion, grated
1-10½ oz. can tomato soup
1/2 can water

Combine meat, rice seasoning and onion.
Shape into small balls.
Heat tomato soup and water together.
Drop meatballs into the soup mixture.
Cover and cook slowly for 1 hour.

LeRoy Brockberg, Pipestone, Michael-Boock Post 6
Mrs. George Wolf, Jeffers, Odegaard-Quade Unit 401-

MEAT BALLS STROGANOFF

1-lb. ground beef
1/2 cup milk
1/2 cup dried bread crumbs
1 tsp. salt
1/8 tsp. freshly ground black pepper
1 Tbsp. minced fresh parsley
3 Tbsp. butter or margarine
1 medium-sized onion, diced fine
1/4 lb. mushrooms, sliced
1/2 tsp. paprika
2 Tbsp. flour
1 cup beef stock or 2 bouillon cubes dissolved in 1 cup water
1/2 cup sour cream
1 tsp. Worcestershire sauce
Salt and pepper to taste
1/2 green pepper, diced fine

Combine ground beef, milk, dried bread crumbs, salt, pepper and parsley. Blend well and shape into 1-inch balls. Melt butter or margarine to sizzling in a large, deep skillet and brown beef balls well on all sides. Remove meat from pan and put onion green pepper and mushrooms into the skillet. Saute'. Sprinkle paprika and flour over contents of skillet, pour in the beef stock, stirring constantly, and cook until mixture thickens. Blend in the sour cream, return beef balls to fry pan and add Worcestershire sauce, salt and pepper. Heat thoroughly but gently. Serve with buttered noodles or rice. This recipe makes 4 - 5 servings.

Mrs. Charles Anderson, Blue Earth +

HAMBURGER ROLL

Take a large piece of waxed paper and press out 1½ lbs. of seasoned ground beef, or enough for your family. Press out into a rectangle about 1/4 inch thick. Make a bread crumb dressing adding your favorite spices and chopped onion. I use bread crumbs, chopped onion, pinch of salt, dash of pepper, dash of garlic salt and celery salt. Moisten dressing and put in a layer over seasoned ground beef. Then put a layer of cheese slices over this (the kind that melts) Roll up as you would a jelly roll. Put a bread pan over the top and tip roll in pan. Bake at 325 degrees for one hour. About 10 minutes before done, cover roll with cheese slices. Remove from oven and let set about 10 minutes before serving and it will slice better.

Clifton and Irene Holmquist, Okabena +

MEAT LOAF AU GRATIN

Bake your favorite meat loaf in a baking dish. When meat is almost done, top with a layer of cheese and mashed potatoes. Brush butter on top and return to oven until cheese is melted and the potatoes are hot.

Mrs. Mary Vertheim, Holland, Needlecraft Club

GROUND BEEF LOAF

Place 2 eggs, beaten with 2/3 cup milk in a bowl. Add 2 tsp. salt and pepper. Add 3 slices bread, cubed, 2/3 cup finely chopped onion, 1-1/2 cups shredded cheddar cheese, 2/3 cup shredded raw carrot, and 2 lbs. ground beef.

Mix well. Bake at 350 degrees for 1 hour and 15 minutes.

Mrs. Wm. Crook, Pipestone, Delphian Club

MEAT LOAF

2/3 cup dry bread or cracker crumbs
1 cup milk
1-1/2 lbs. ground beef
1/4 cup minced onion
2 slightly beaten eggs
1 tsp. salt
1/8 tsp pepper

SAUCE

3 Tbsp. brown sugar
1/4 cup catsup
1/4 tsp. nutmeg
1 tsp. dry mustard

Combine meat loaf ingredients. Shape into loaf and place in 9 x 5 x 2 inch pan. Mix brown sugar, catsup, nutmeg, and dry ingredients together; spread over top of loaf before baking. Bake in a 350 degree oven for 1 -1/2 hours.

Lois Mitchell, Shelburne Birthday Club

To rise higher, aim higher.

MEAT LOAF

2 lbs. hamburger
1-1/2 cups bread crumbs
1 small onion
1 or 2 eggs
1-1/2 tsp. sage
Salt and pepper
1 cup milk

TOPPING

3/4 tsp. nutmeg
6 Tbsp. brown sugar
1/2 cup catsup

Mix the first ingredients and spread with the topping. Bake at 350 degrees for 1 hour.

Cindy Pick, Slayton FHA

MEAT LOAF

2-lbs. ground beef
1 medium onion, sliced
2 eggs, unbeaten
1-1/2 tsp. dry mustard
1 tsp. chili powder
1-1/2 cups stewed tomatoes
2 slices bread, cubed
2 tsp. salt
1/4 tsp. pepper

Put into a bread pan and lay 4 strips of bacon on the top. Bake at 350 degrees for 1-1/2 hours.

Brett and Tony Bunting, Westbrook, Rosehill 4-H

MEAT LOAF

2 lbs. ground beef
Salt and pepper
1 onion, chopped
3 eggs, beaten
2/3 cup milk
2 tsp. prepared mustard
1 cup rolled oats

Mic well and put in loaf pan. Bake 1-1/2 hours at 325°.

Mrs. Ernest Ohlenkamp, Alpha, Alpha Senior Citizens

A man can not be too careful in the choice of his enemies.

MEAT LOAF

1-lb. ground beef
2 slices of white bread, cubed
2 eggs, beaten
1 (8 oz) can tomato sauce
1 medium onion, chopped
2 Tbsp. green pepper, chopped
1 tsp. salt
Dash of pepper

Combine all ingredients and mix up very well. Put in a loaf pan and bake 45 minutes at 350 degrees.

Mrs. Harry Egdorf, Jeffers

JUDY'S MEAT LOAF

1-1/2 lbs. ground beef
3/4 cup oatmeal
2 eggs, beaten
1/4 cup onion, chopped
1-1/2 tsp. salt
1/4 tsp. pepper
1 can tomato soup
1/2 tsp.sage, cloves, allspice

Mix above ingredients and place in 9 x 13 baking pan.

SAUCE

3 Tbsp. brown sugar
1/4 cup catsup
1/4 tsp. nutmeg
1 tsp. dry mustard

Mix and spread over unbaked meat loaf. Bake at 350° for one hour. This recipe serves about 10 people.

Clifton and Irene Holmquist, Okabena +

MINI MEAT LOAVES

Combine and mix well:
1-1/2 lbs. ground beef
3/4 cup coarsely crushed corn flakes
1 can onion soup

Fill oiled muffin pans with mixture. Put about 1 tsp. sauce on top of each serving. Bake in a 400° oven for 30 minutes. Serve with additional sauce.

SAUCE

2 cups catsup
1 cup brown sugar
1 Tbsp. Worcestershire sauce

Worthington B.P.W.

MUSHROOM MEAT LOAF

1 can cream of mushroom soup
1-1/2 lbs. ground beef
1-1/2 cups soft bread crumbs
1 medium onion
1 egg
1 Tbsp. Worcestershire sauce
1-1/4 tsp. salt
1/4 tsp. pepper
1/4 cup milk
Pimiento and parsley

Combine 1/2 cup soup with remaining ingredients except milk. Put in large pan and bake at 350 degrees for 1-1/4 hours. Pour off liquid, turn out on platter. Heat remaining soup with milk and add pimiento. Pour over meat loaf.

Alpha Senior Citizens

POTATO MEAT LOAF

3 eggs, beaten
2 lbs. ground beef
2-1/2 tsp salt
1/4 tsp pepper
2 cups raw potatoes, ground and firmly packed
1/4 - 1/2 medium onion, ground
4 slices bacon, ground

Combine ingredients, mix well, pack in greased 9¼ x 5¼ x 2 3/4 pan. This recipe serves eight.

Mrs. Clark Neilson, Slayton, Good Will Club

PRIZE WINNING MEAT LOAF

1-1/2 lbs. ground beef
3/4 cup oats, uncooked
1/4 cup onion, chopped
1-1/2 tsp. salt
1/4 tsp. pepper
1 cup tomato juice
1 egg, beaten

Combine all ingredients thoroughly. Pack firmly into an ungreased 8½ x 4½ x 2½ inch loaf pan. Bake in a preheated oven-350 degrees- for 1 hour and 15 minutes.

Slayton FHA

Always do right. This will gratify some people and astonish others.

BEEF BRETONNE

3 lbs. round steak
Seasoned flour
1/4 cup fat or oil
2 Spanish onion, sliced
Number 2 can mushrooms
Dash of tabasco
1 tsp. sugar
1 Tbsp. Worcestershire sauce
1/2 cup Burgundy wine
1/2 cup coffee, strong
1/2 cup water
1 pint sour cream (garnish)

Cut beef in 1 inch cubes, dredge with seasoned flour and brown with onions and mushrooms. Add remaining ingredients. Cover and simmer for 1 hour or bake in oven 1 hour at 350 degrees.

Garnish with sour cream and paprika. Serve with noodles or rice. This dish serves 8 people.

Clifton and Irene Holmquist, Okabena +

CHINESE SWEET SOUR PORK

1-lb. boneless pork stew meat, trimmed, cut in 1 inch cubes
3 Tbsp. cornstarch
2 Tbsp. salad oil
1-20 oz. can pineapple chunks
1/2 cup coarsely chopped sweet pickle
2 Tbsp. soy sauce
1/2 tsp. salt
1/4 cup vinegar
1 medium tomato, cut in pieces or
1-6 oz. can tomato paste

About 25 minutes before serving, prepare:

On waxed paper or in plastic bag, toss pork a few pieces at a time with 2 Tbsp. cornstarch until well coated. In a medium skillet over medium heat, in hot oil, cook pork until browned on all sides. Stir in juice from drained pineapple, pickle, salt and soy sauce. Heat to boiling. Reduce heat. Cover and simmer for 15 minutes or until pork is tender. In a cup stir 1 Tbsp. cornstarch and vinegar until smooth. Stir into meat mixture. Cook, stirring until thickened. Add tomato and 1/2 pineapple chunks and heat it through. This dish makes 4 servings.

Mr. and Mrs. Alfred J. Anderson, Fairmont *

If we take care of our character, our reputation will take care of itself.

BARBEQUED SPARE RIBS

4-lbs. lean spare ribs, cut in 2-inch strips.

Roll in flour and a little salt. Put in a roaster, and then squeeze on the juice of 1 lemon.

SAUCE

3/4 cup brown sugar
1 Tbsp. salt
1/2 tsp. paprika
1 Tbsp. chili powder
1/2 cup catsup
1/4 cup vinegar
1/4 cup water
1 Tbsp. liquid smoke
1/4 cup white sugar
1/4 tsp. pepper
1 tsp. dry mustard
1/4 cup onion, minced

Pour this mixture over your spare ribs and bake at least 2 ½ hours at 325 degrees.

Mrs. Gene Holmquist, Okabena +

SPUNKY SPARE RIBS

4-lbs. spare ribs
1-6 oz. can orange juice concentrate
1-1/2 tsp. Worcestershire sauce
1/2 tsp. garlic salt
1/2 tsp. pepper

Place ribs meaty side down in shallow pan. Roast in a 450 degree oven for 30 minutes. Drain off fat, turn ribs and roast 30 minutes more. Drain off fat, combine remaining ingredients and brush onto ribs and roast ribs covered at 350 degrees for 1 hour. Brush with sauce occasionally. This dish makes 4 servings.

Mr. and Mrs. Henry Wersal, Mankato *

LIVER JULIENNE

1-lb. sliced liver
2 Tbsp. butter or margarine
1 envelope (1 oz.) French's Onion gravy mix
1/2 cup dairy sour cream or 1/4 cup catsup, if desired
3/4 cup water

Cut liver in thin slices; brown quickly in butter -5 minutes Add contents of gravy mix and water. Heat to boiling, stirring constantly. Simmer 5 minutes. Just before serving stir in sour cream. Heat, but do not boil.

Mr. and Mrs. Jack Messer, Blue Earth *

BAKED FISH

Salt inside of fish. Stuff with a dressing. Top with 3 or 4 pieces of bacon and bake at 300° until done. Serve with lemon juice.

Mary McAllister, Jeffers, Odegaard, Quade Unit 401

ESCALLOPED OYSTERS

1 pint of oysters
4 Tbsp. oyster liquid
2 Tbsp. cream
1/2 cup dry bread crumbs
1 cup cracker crumbs
1/2 cup melted margarine
Salt
Pepper

Combine bread and cracker crumbs; then stir in the margarine. Layer in baking dish and add oysters. Top with crumbs and bake at 375° for 30 minutes. Increase to make more layers.

Mrs. Norma Wilk, Fairmont

ROAST BEEF ALA ANGUS

1-3 to 4 lb. roast
1/2 lb. suet
1/2 cup vinegar
2 Tbsp. flour
Salt
Hot water
1 tsp. allspice
1/2 tsp. whole cloves
1 Tbsp. molasses
2 bay leaves
1 medium onion, chopped
1 Tbsp. sugar

Brown meat on both sides in suet; remove meat. Stir in the flour; cook until dark brown. Add vinegar, sugar, salt and just enough water to make gravy. Add remaining ingredients and roast; cook in gravy until tender.

Phyllis Eikmeier, Worthington BPW

Did you know that . . .

fried potatoes will be deliciously golden brown if sprinkled lightly with flour before frying.

HAM AND EGG PIE

2 cups grated American cheese
2 cups finely ground cooked ham
6 eggs
Butter and margarine

Preheat oven to 400°. Combine cheese and ham. Using about 2/3 of this mixture, press a portion into each of 6 well greased muffin cups. Break an egg into each cup. Using the rest of the ham and cheese mixture, form a narrow bar over each egg. Bake for 15 minutes. Remove from oven. Dot each cup with butter and cover with aluminum foil. Return to oven and bake for 10 minutes.

Mrs. Dan Riemersma, Des Moines, Iowa +

HAM AND EGGS

Grease a 9 x 13 cake pan.
Mix 1-lb. of cubed ham with 6 to 7 slices of cubed bread.
Sprinkle 1/2 lb. Old English or Velveeta cheese on top.

3 eggs, beaten
2 cups milk
1/2 tsp. dry mustard
1/2 tsp. salt

Place 1/4 cup margarine over all.
Beat.
Refrigerate overnight. Cover the mixture. Cook at 325° for 1 hour.

Mary Johnson, Worthington +

HAM LOAF

2-1/2 lbs. ground ham
3 lbs. ground beef
3 eggs
3 cups graham cracker crumbs

Shape into 25 individual loaves. Dribble sauce over. Bake at 350 degrees for 1 hour.

SAUCE

2 cans tomato soup
1-3/4 cup brown sugar
1/2 cup vinegar
2 tsp. dry mustard

This dish serves 25 people.

Mrs. Dale Barnes, Granada

HAM LOAF

2-lbs. ground ham
1-lb. ground beef
1 cup bread crumbs
1 tsp. salt
1/4 tsp. pepper
1 egg
1 cup milk
1 Tbsp. melted fat

Mix together. Form into 2 loaves in a cake pan. Top with the following mixture:

1/3 cup brown sugar
1 Tbsp. dry mustard
1/4 cup vinegar

Pour over the top. Bake at 350° for 1 hour. Baste the loaf several times.

This recipe makes 2 good sized loaves.

Mrs. John E. Peterson, Pipestone, Michael-Boock Unit 6

EGG AND CHEESE DISH

Make four cheese sandwiches with eight slices of bread. Use Swiss or sharp Cheddar cheese for the filling. Cut sandwiches diagonally and small. Put in well buttered baking dish with points up.

Mix four eggs, two cups milk, salt and pepper. Beat and pour over sandwiches. Before pouring the egg mixture over, you may put pieces of ham or bacon bits among sandwiches. Let stand for 1 hour and preferrably overnight in the refrigerator. Bake at 350° for 35 - 40 minutes.

Mrs. Deane Kazemba, Windom, Windom Unit 206

DELICIOUS EGGS IN CHEESE SAUCE

8 eggs,
6 Tbsp. butter
3 Tbsp. flour
3 cups milk
1 tsp. salt
1/8 tsp. pepper
1 small can mushrooms
1-1/2 cups sharp cheese
Parmesan cheese

Melt butter - add flour. Gradually add milk and make smooth sauce. Add salt and pepper. Add cheese and mushrooms and cook, stirring until smooth. Pour into an 8 x 12 buttered pyrex pan. Break eggs one at a time into hot sauce 2 inches apart. Spoon and cover each egg with sauce. Sprinkle generously with parmesan cheese. Bake 15 minutes at 375°. Serve with toast baskets.

TOAST BASKETS

Cut crust from 8 slices of bread. Spread with softened butter. Press buttered side down in muffin pans or custard cups. Bake at 375° 5 - 7 minutes until light brown.

Mr. and Mrs. John Galle, Windom *

SALMON ROLLS

1 tall (1-lb.) can salmon, drained and minced
1/2 cup celery, cut real fine
1/2 cup mayonnaise
1 Tbsp. lemon juice

Mix the above together.
Make a dough of the following:

2 cups flour
4 tsp. baking powder
1/2 tsp. salt
1/2 cup butter
3/4 cup milk

Cut in butter in flour and dry ingredients. Add milk. Roll dough real thin and spread on salmon. Roll like jelly roll. Cut 1 inch thick slices and bake on greased pan for 25 minutes in a hot oven - approximately 375°. Serve hot with creamed peas.

Florence A. Hilken, Trimont

Did you know that . . . .

in making salmon croquettes that if you will add 1 teaspoon- of vinegar to your salmon before you mix with your eggs and cracker crumbs they will have a more delicious flavor.

GOLDEN SHRIMP PUFF

10 slices white bread
3 cups milk
3/4 tsp. dry mustard
6 eggs
2 Tbsp. minced parsley
1/2 tsp. salt
2 cups shredded processed American sharp cheese (8 oz.)
2 cups cleaned cooked or canned shrimp

Remove crust from bread and cube. Beat egg, milk and seasoning. Stir in bread, cheese and shrimp. Pour into oblong baking dish 11½ x 7½ x 1½. Bake uncovered 1 hour at 325° until the center is set.

Mrs. Doris Wayland, Heron Lake +

PEPPERED TENDERLOIN STEAK

Season 6 thick (1 inch) slices tenderloin cut with a mixture of 1/2 tsp. salt, 1/8 tsp. garlic salt and 1/4 tsp. of monosodium glutamate. Sprinkle coarse ground pepper (black) generously over each side and press down with knife.

Saute' in 3 Tbsp. butter about 4 minutes on each side. Remove from pan. Make sauce by adding 1 tsp. flour, 1/2 tsp. beef flavor base dissolved in 1/4 cup hot water, 2 Tbsp. of sauterne wine and 1 tsp. chopped green onion.

Place meat and sauce on wild rice. Spoon saute'ed mushrooms in center. Garnish with paprika.

Mr. and Mrs. F. Hardy Rickbeil, Worthington *

TURKEY OR CHICKEN GUMBO

Frame of a large turkey
2 qts. water
1/4 lb. raw or cooked ham
1 large green pepper, minced
1 large onion, minced
1 pint can tomato
1 can okra
Salt
Pepper and cayenne
Boiled rice

Break up the frame of the turkey, but reserve all bits of the meat. Add water to the bones and simmer 1-1/2 hours. Dice the ham, brown it in three tablespoons fat with the green pepper and onion. Add tomato and okra. Strain off the broth from the bones, add the ham and vegetables mixture. Bring to boiling point and season to taste with salt, pepper and cayenne. Add bits of meat. Serve in soup plates, each one containing a heaping tablespoon of rice.

Diane Leopold, Heron Lake

TURKEY LOAF

2-lbs. ground turkey
1/2 lb. ground pork
2 eggs, beaten
1/2 cup crushed cracker crumbs
1 tsp. sage
1 Tbsp. onion flakes or fresh chopped
2 tsp. salt
1/2 cup water

Mix together all the ingredients and put in a loaf pan. Bake 1-1/2 hours at 325 degrees.

Nora Timm, Wood Lake

TURKEY ROYAL

2 cups sliced cooked turkey
1/2 stick (1/4 cup) butter or margarine
1 medium onion, sliced
1/4 cup flour
1 tsp. salt
2 cups milk
1 Tbsp. paprika
4 oz. can mushroom stems and pieces, drained
1 cup dairy sour cream
1 Tbsp. poppy seed
2 Tbsp. butter or margarine
8 oz. noodles, cooked

Melt 1/2 stick butter in skillet. Add onion and cook until tender. Blend in flour and salt. Remove from heat. Gradually add milk. Stirring constantly, cook until mixture thickens. Add paprika, mushrooms and turkey. Simmer 5 minutes. Stir in sour cream and heat until sauce is hot. Serve on poppy seed noodles. To make noodles, add poppy seed and butter to drained noodles. Toss lightly.

Mrs. Luttmers, Worthington, Calvin-Knuth Unit 5

BEER BATTER

(mainly for fish)

1 can beer
1 cup flour
2 Tbsp. sugar
1 tsp. salt
1 tsp. baking powder

Note: Eggs may also be added.
Onions may be fried in this batter
Oil or part lard and oil may be used for the deep fat liquid.

Mrs. Leo Jensen, Pipestone

FISH BATTER

1 egg
1/2 cup flour
1/3 cup milk
1/2 tsp. salt
1/2 tsp. baking powder
2 Tbsp. cooking oil

Dip fish in batter and fry in cooking oil 1/4 inch deep.

Mrs. Gene Maday, Worthington

FISH BATTER

1 cup flour)
1/4 cup oil) Mix together

Add slowly 3/4 cup milk with 1 egg. Add 1 Tbsp. baking powder to flour. Dip fish in batter and deep fry.

Mary Johnson, Worthington +

RAISIN STUFFING

Toss together 3 cups toasted bread cubes, 1-1/2 cup chopped unpared apples, 1/2 cup seedless raisins, 1/2 cup chopped celery, 1/2 cup chopped onions, 1 tsp. salt, 1 tsp. poultry seasoning, 1/4 tsp. pepper and 1/2 cup condensed beef broth.

Bake 1 hour.

Slayton FHA

SWEET FRUIT DRESSING

1-1/2 cups chopped apple
1 cup white raisins
1 cup prunes, cut up
1/2 cup sugar
1/2 cup orange juice
1-1/2 cups dry red wine
2 cups bread crumbs, dry
1 tsp. salt
1/4 tsp. pepper
1/2 tsp. powdered sage
1/2 tsp. powdered thyme

Stuff birds, and wrap in aluminum foil. Bake 2½ - 3 hours. Bake at 350 degrees.

Mrs. Doris Wayland, Heron Lake +

TURKEY STUFFING

2 pkgs. (8 oz.) brown and serve sausage links
2 pkgs. (8 oz.) seasoned stuffing
2 cups hot water
1/2 cup butter or margarine
2 eggs, slightly beaten
1/4 cup chopped onion
2 cups chopped celery

Brown sausage links according to package directions, drain cut into 1/2 inch pieces. Combine ingredients. Stuff turkey.

Mr. and Mrs. LeRoy Luitjens, Luverne *

BARBEQUE

1-lb. ground round
1 tsp. salt
1 tsp. sugar
1 Tbsp. vinegar
1 tsp. prepared mustard
1 small onion
1/4 bottle chili sauce
1 small can tomato soup

Mix and cook. Simmer until done.

Pearl Lambert, Worthington BPW

BARBEQUE

1-lb. hamburger)
1 onion) Brown

1 can tomato soup
3 Tbsp. catsup
1 Tbsp. vinegar
1 Tbsp. flour

Mix together the four above ingredients. Mix then with the meat and simmer 15 minutes. Serve hot on buns.

Gail Erdman, Lismore Grade 2

BARBEQUE

Brown 1-1/2 lbs. hamburger with 1 cup celery and 1/2 cup of onion. When browned add 1/2 tsp. chili powder and 1 can of tomato soup. Put in a 350 degree oven for 45 minutes.

Bradley D., Lismore Grade 4

BARBEQUE

1-lb. hamburger, browned
1/2 cup catsup
1 medium onion
1 tsp. prepared mustard
1/2 - 3/4 tsp. chili powder
Salt and pepper

Cook in double boiler at least 1 hour.

Mrs. Leslie Voss, Worthington +

BARBEQUE

Brown 1 lb. hamburger and 1 onion in skillet. Add 1 tsp. salt 1 Tbsp. sugar, 1 Tbsp. vinegar, 1/2 tsp/ dry mustard, 1/2 tsp. of chili powder and 1 can tomato soup. Simmer 1/2 hour.

Gary Koehne, Lismore Grade 5

CHEESE SPREAD

Mash 1/2 lb. soft cheese, such as Velveeta. Add 5 Tbsp. of mayonnaise, 1 tsp. grated onion, 3 cups finely chopped hard cooked eggs and 8 stuffed chopped olives. Mix well and store in the refrigerator. This keeps a long time and is also very good to stuff celery. This spread is wonderful on crisp crackers.

Mrs. George Wolf, Jeffers, Odegaard-Quade Unit 401

CHEESE SPREAD

1 Tbsp. sugar
1 Tbsp. flour
3 Tbsp. vinegar
1/2 tsp. salt
1 egg, beaten
1 Tbsp. butter
1/2 cup cream

Boil in double boiler until thick. Then add 1/2 lb. cheese, 1 tsp. grated onion and 1 hard boiled egg, if desired.

Mrs. Robert Eilders, Ocheyedan, Iowa +

GOOEY BUNS

1-lb. ring bologna or minced ham
3/4 lb. American cheese or other cheese
1/4 cup mustard
2 tsp. sweet pickle relish
1/3 cup salad dressing

Spread between weiner buns. Wrap in foil. Put in oven at 325 degrees for 25 minutes.

Mary Johnson, Worthington +

HEATED SPAMWICHES

1 can Spam
1/2 lb. cheese
1 small onion
Pickles or olives

Grind these above ingredients and add:

1/2 cup catsup
4 Tbsp. mayonnaise

Mix, spread on buns. Wrap in foil and heat in the oven.

Slayton FHA

HOT BUNS

Butter a bun. Place roast beef, roast pork or a weiner in the bun. Put catsup, mustard, and onion on. Wrap in foil. Set oven at 200 degrees. Keep buns in oven about 10 minutes.

Mrs. Henry Bouman, Ruthton, American Legion Unit 534

CHEESE PIMIENTO SANDWICH

1/4 lb. long horn cheese, chopped fine
2 hard boiled eggs
1 whole pimiento
1 Tbsp. finely chopped onion
Dash of pepper, optional
Salt

Chop all together then add cooled dressing of the following ingredients:

1 Tbsp. butter)
1 Tbsp. flour)
1 Tbsp. sugar) Melt together. Stir until it is frothy.

Add 1/2 cup milk mixed with 1 beaten egg. Cook 1 minute or until mixed. Cool and mix well into cheese-egg mixture. Spread on dark or white bread.

Mrs. J. Cunningham, Worthington, Calvin-Knuth Unit 5

PIZZA BURGERS

1-lb. ground beef
1 small onion, chopped
1 can (8 oz,) pizza sauce
1 can (small) mushrooms
1/4 tsp. salt
1/4 tsp. oregano
1/2 lb. American cheese
Salt
Pepper
Hamburger buns

Saute' ground beef and onion until brown. Add mushrooms, spices, and pizza sauce. Cool before adding cheese. Spread on the bun halves. Place under broiler until cheese is bubbly and edges of buns are toasted.

Mrs. Wm Uittenbogaard, Sioux Valley American Legion Unit 614

PIZZA BURGERS

1-lb. hamburger, browned
3/8 lb. mozzarella cheese, shredded
1 can Spam, ground
1/2 tsp. salt
1/6 tsp. oregano
1 can pizza sauce

Mix together and spread on half buns. Sprinkle with parsley flakes - broil until bubbly.

Rhea Albright, Ivanhoe, Grodzicki Unit 194

PIZZA BURGERS

2-lbs. hamburger, browned and cooled
8 oz. shredded mozzarella cheese
1 can tomato soup
1/4 bottle chili sauce (3 oz.)
1/4 cup parmesan cheese
2 tsp. oregano
1/2 tbsp. garlic salt

Mix cooled hamburger and remaining ingredients. Spread on the buns, wrapping each in foil. Bake at 350° to heat through - about 12 minutes.

Arlys Schlimgen, Worthington BPW

LITTLE PIZZA'S

6 English muffins
1-6 oz. can tomato paste
1 cup shredded cheddar cheese
1/2 lb. pepperoni, sliced
Oregano

Spread the cut surface of muffin with tomato paste; sprinkle with cheddar cheese, top with pepperoni slices and sprinkle with oregano. Can be refrigerated until party time. Broil until brown. Cut each muffin into bite sizes - makes about 36 pieces.

Mr. and Mrs. Robert Beckman, Lake City *

QUICK PIZZA

Split 4 hamburger buns. Butter them. Brown 1 lb. hamburger, 1 small onion, diced. Spread over buns. Cover with catsup. Sprinkle grated cheese over and put under broiler until hot and bubbly.

Darren Jeffers, Lismore Grade 2

PIZZA CHEESE BURGERS

1 can luncheon meat
1/4 lb. American cheese
2 Tbsp. onions
1 can chili con carne-no beans

Mix, store in refrigerator or freezer. Spread on buns and put in oven or under broiler until heated through.
This dish serves 40 people.

Mrs. Gene Holmquist, Okabena +
Kyle Tutsch, Kenneth Lutheran SS

POWWOW BUNS

1 can luncheon meat, ground
1 Tbsp. diced onion
1/2 cup grated or finely cubed cheese
1 Tbsp. catsup
2 hard cooked eggs, chopped
3 Tbsp. cream or melted butter
6 - 8 buns
2 Tbsp. chopped sweet pickles

Mix all ingredients. Slice buns and butter lightly.Fill buns with filling. Wrap in foil and place on cookie sheet. Bake in 375 degrees for 15 minutes. Serve hot.

Slayton FHA
Mrs. George Wolf, Jeffers, Odegaard-Quade Unit 401

SANDWICH SPECIALTY

1 can Spam, ground
Small jar stuffed olives, ground
1 green pepper
1 small onion
1/2 lb. hard brick cheese

Combine the above mixture. Spread on halves of dark rye bread
Broil until bubbly. Serve with parsley.
Note: a little salad dressing may be added, if desired.

Christine Farmer, Junior Member, Pipestone, Michael-Boock Unit 6

SLOPPY JOE'S

1-lb. hamburger
1/2 cup chopped onion
1 can chicken gumbo soup
3 Tbsp. catsup, or more
1 - 2 Tbsp. prepared mustard

Brown hamburger and onions in small amount of fat. Add soup catsup and mustard. Simmer about a half hour or until the right consistency to put in hamburger bun.

Mrs. George Wolf, Jeffers, Odegaard-Quade Unit 401

SPOONBURGERS

1-lb. hamburger
2 Tbsp. fat
2/3 cup chopped onion
1 Tbsp. prepared mustard
1-10 oz. can condensed chicken gumbo soup
1 Tbsp. catsup
1/8 tsp. pepper
1/4 cup water

Brown meat in hot fat. Add onion, and cook until golden. Stir in remaining ingredients and simmer over low heat for 30 minutes. Put on buns.

Mrs. Robert Eilders, Ocheyedan, Iowa +

TUNA BURGERS

Heat oven to 350°.
Mix in a bowl the following:

1 can (6-1/2 oz.) tuna
1 cup chopped celery
1/2 cup cut up processed American cheese
1/4 cup mayonnaise
Salt and pepper to taste
1 small onion, minced

Spread butter on 6 split hamburger buns. Fill the buns with tuna mixture. Wrap in foil and place on baking sheet. Bake 15 minutes. This recipe makes 6 sandwiches.

Lisa LaCore, Lismore Grade 5

BAKED BARLEY

1 cup pearl barley
1/2 cup pine nuts
1/2 cup butter
1 cup chopped onion
1 cup chopped parsley
1/2 cup chopped chives
6 cups beef bouillon
1 tsp. salt
Pepper
Mushrooms, optional

Saute' nuts in butter 5 minutes. Remove and saute' onions 5 minutes. Add barley and brown lightly, stirring constantly. Add remaining ingredients. Bake in 2 qt. casserole at 350° - 1 to 1-1/2 hours.

Mr. and Mrs. Russell Rickers, Worthington *

YUMMIE BAKED BEANS

Soak 2 lbs. great northern beans for 1-1/2 hours in soft water. Add 1/2 tsp. soda and put on to boil for 3 minutes. Drain and put into roaster. Add soft water. Add 1 Tbsp. salt, 1-lb. bacon cut in tiny pieces, 1-lb. dark brown sugar, pepper and 1 heaping Tbsp. butter. Bake 6 hours at 325°, stirring twice during baking. (I sometimes cut down on the bacon and brown sugar.)

Mrs. Arnold Post, Lakefield +

BAKED BEANS

Soak 1-lb. small navy beans overnight.

Partially boil in the morning until the skin begins to break.

Roll in flour, season and brown lightly 2 pounds of short ribs or shank beef.

Line casserole with the meat.

Slice one large onion over meat.

Mix 1 cup white sugar and 2 Tbsp. mustard with the beans. Put mixture over onions. Add water to cover. Bake 6 - 8 hours at 350°.

Mr. and Mrs. Raymond Mork, Worthington *

BAKED BEANS

Wash and boil 2 lbs. dry beans. Boil until tender. Drain.

1 Tbsp. dry mustard
1/2 cup molasses
1/2 tsp. pepper
1-1/2 cups brown sugar
1/2 cup catsup
2 Tbsp. salt
1 large onion, chopped fine
1/2 - 3/4 lb. bacon

Make the above sauce. Place all ingredients into a roaster, adding enough water to cover the beans. Cover slightly and bake 2 to 3 hours at 350 degrees until tender and brown. Add water to keep beans covered at all times.

Mrs. Warren Heazlett, Lakefield

BARBEQUED BEANS

1-lb. hamburger)
1 onion) Brown together
Salt and pepper)

Add the following:

2 medium sized cans pork and beans
1/2 cup catsup
1 Tbsp. Worcestershire sauce
2 Tbsp. brown sugar
2 Tbsp. vinegar

Mix together and bake.

Lavonne Fett, Windom Unit 206

BEAN BURGER BAKE

1-lb. ground beef
1 onion, chopped
1 large can pork and beans
2 cans tomato soup
2 Tbsp. brown sugar
1 Tbsp. mustard (salad style)

Fry ground beef and onion until done. Put into baking dish. Add beans, soup, brown sugar and mustard. Mix well. Bake 45 minutes in 350° oven.

Worthington BPW

CALICO BEANS

1/2 lb. bacon, cut up
1/2 lb. ground beef
1/2 lb. chopped onion

Brown the 2 above ingredients. Add the following:

1 medium onion
1/2 cup catsup
1 tsp. salt
2 tsp. vinegar
1 tsp. prepared mustard
Dash of Worcestershire sauce
1 large can pork and beans
1 can kidney beans
1 can buttered lima beans

Bake 1 hour at 350 degrees.

Evelyn Williams, Jackson, Jackson Liberty Unit 130 *
Mrs. Tom Bute, Alpha, Alpha Senior Citizens
Mr. and Mrs. Vernon Runholt, Marshall*

BEAN HOT DISH

1 can kidney beans
1 can lima beans
1 can pork and beans
1 lb. ground beef
1/2 cup catsup
1 tsp. dry mustard
3/4 cup brown sugar
2 Tbsp. vinegar

Bake about 1 hour.

Mr. and Mrs. Robert Ditch, Okabena *

FOUR BEAN HOT DISH

1 can red kidney beans, rinsed
1 can butter beans, drained
1 can lima beans, drained
2 cans (small) B & M beans
3/4 lb. bacon, cut up
1/2 tsp. garlic powder
2 onions, chopped

Fry bacon and add 1/2 of the grease and bacon to the bean mixture. Fry onion in remaining grease until done, not brown. Drain grease and add to bean mixture. Add garlic powder.

Simmer for 10 minutes 1/2 tsp. dry mustard, 1/2 cup of white vinegar and 1 cup brown sugar. Pour over beans and mix gently.

Bake 60 - 70 minutes in a 350° oven. Uncover the last 15 minutes.

Anna Schlemmer, Vesta Legion Auxiliary

GREEN BEANS

1 can french style beans, drained
1 can peas
1 bunch celery, chopped
1 green pepper
Salt
Carrots, optional
1 onion, chopped fine

Cover with the following sauce:

1/2 cup sugar
1/2 cup salad oil
1 cup vinegar
2 Tbsp. water
1/2 tsp. paprika

Let stand 24 hours, drain to serve.

Margaret Jones, Lake Crystal, Silver Grey Birthday Club

GREEN BEANS — FRENCH STYLE

2 cans french style green beans
2 Tbsp. margarine
2 Tbsp. flour
1 tsp salt
1/4 tsp. pepper
1 tsp. sugar
1/2 tsp. grated onion
1 cup sour cream
1/4 lb. Swiss cheese,grated

Heat beans. Drain. Melt margarine, blend in flour, salt,pepper, onion and sugar. Add sour cream gradually. Add grated cheese gradually. Cook, stirring constantly until thickened. Fold in the beans. Pour into greased 1-1/2 qt. casserole. Sprinkle remaining cheese on top. Brown in oven.

Mr. and Mrs. Vernon Runholt, Marshall *

GREEN BEANS WITH GROUND BEEF

2 pkgs. french cut green beans
1/2 lb. ground beef
1 large onion, chopped
3 Tbsp. butter or margarine
1/2 tsp. garlic powder
1 can tomato sauce
2 cups water
Salt and pepper to taste

Fry onion in butter until golden; add ground beef; stir till meat begins to separate. Add salt, pepper, garlic powder and add tomato sauce with 2 cups water. Boil for about 15 minutes.Add the beans and boil until the beans are cooked.

Mrs. Dean Kazemba, Windom Legion Auxiliary 206

GREEN BEANS WITH HAM CASSEROLE

3 Tbsp. butter
1/4 cup chopped onion
1 qt. green beans, cooked and drained
1/2 lb. ham, cooked and cubed
1/4 lb. cubed American cheese
3/4 cup buttered bread crumbs
1 can cream of mushroom soup
Salt and pepper to taste

Saute' onions in butter. Add seasonings and soup. Bring to a boil. Place half of beans in buttered casserole. Sprinkle with ½ ham and cheese cubes. Pour half of sauce over this. Repeat layers. Top with crumbs. Bake at 350° for 45 minutes.

Verona Weets, Pipestone, Eden Jolly Union Club

GREEN BEAN BEEF CASSEROLE

To 1-lb. ground beef, browned lightly, add 1 onion, chopped and 1/2 cup celery, chopped. Cook until tender.
Combine in layers with the following:

1 can french style green beans, drained
1 can cream of mushroom soup
Top with 1 pkg. tater tots.
Bake at 350° for 1 hour - uncovered.

Mrs. Alfred Verduk, Alpha, Alpha Senior Citizens

HAWAIIAN BEETS

2 No. 2 cans cut beets
1 No. 2 can pineapple

Drain the two above ingredients and save juice.
Mix 3 Tbsp. cornstarch with the left over juice.

5 Tbsp. sugar
2 Tbsp. vinegar
1/2 tsp. salt

Mix well and let simmer; let stand several hours before serving.

Mrs. Alma Breuning, Truman, Oles-Reader-Bosshart Unit 115

BROCCOLI CASSEROLE

1 onion, chopped
1/4 cup margarine
1 pkg. frozen broccoli, cooked and chopped
1 cup minute rice, uncooked
1 can cream of chicken soup
1/4 cup water
1/4 cup cheese whiz
1/2 cup milk

Saute' onion in butter. Stir together with remaining ingredients. Bake in greased casserole 30 - 40 minutes at 350°.

Mrs. Dan Riemersma, Des Moines, Iowa +

BROCCOLI CASSEROLE

Cook 2 pkgs. frozen broccoli until tender. Place in buttered casserole and add 1 can cream of celery soup and 1 small can water chestnuts and chopped almonds. Sprinkle with parmesan cheese over the top. Bake until browned.

Mr. and Mrs. V.M. Vance, Worthington *

CEDRIC ADAM'S CABBAGE

Saute 1 medium onion, chopped, in 3 Tbsp. butter. Add ½ -lb ground beef, 3/4 tsp. salt and 1/8 tsp. pepper. Heat through but do not brown.

Spread in 2 qt. baking dish 3 cups coarse shredded cabbage. Cover with meat mixture. Top with 3 more cups cabbage. Pour over top 10½ oz. can condensed tomato soup. Bake about 1 hour at 350°.

This recipe yields about 6 servings.

Mr. and Mrs. Jim Jensen, Round Lake *

SWEET SOUR CABBAGE

1 medium sized cabbage, cut up but not shredded
1 medium sized onion, cut up as desired
1 tsp. caraway seed, or as you prefer
2 cups water -

Cook to boiling point, then simmer until partially cooked. Add:

1 cup sugar)
3/4 cup white vinegar) Mixed

Simmer until tender.

Mr. and Mrs. A.E. Kostel, Worthington *

Did you know that . . . .

red vegetables stay attractive looking if acid is present in cooking. Beets contain enough acid to keep their color, but red cabbage requires a small amount of vinegar added near the end of the cooking time.

CARROT CHOWDER

3 cups diced carrots
1/2 cup diced calery
3 Tbsp. butter
2 cups boiling water
1-1/4 tsp. salt
1/4 tsp. pepper
2/3 cup skim milk powder
1-1/2 cups chopped onion
2 cups diced raw potatoes
2 chicken bouillon cubes
1/4 cup chopped parsley
2 cups cold water

Grated cheese for topping

Saute carrots, onions and celery in melted butter until onions are transparent - about 10 minutes. Add potatoes, boiling water and bouillon cubes. Stir until cubes dissolve. Add salt, parsley, and pepper. Cover and simmer until vegetables are tender - about 15 minutes.

Combine the 2/3 cup skim milk powder and 2 cups cold water. Add to soup and heat thoroughly. Serve sprinkled with grated cheese.

This chowder makes about 7 servings.

Mrs. Mabel Pederson, Fulda, Rural Progressive Club

CARROTS AND ONIONS WITH CHEESE SAUCE

6 to 8 carrots, cut in 1/4 inch slices
2 to 3 medium onions, cut in 1/4 in. slices

Cook together in small amount of salt water. Drain. Place in serving dish, season lightly with salt and pepper. Pour hot medium white sauce over the vegetables. Sprinkle with ½ cup of shredded sharp cheese. Sprinkle with paprika.

Note: You can use 1 can cheddar cheese soup mixed with ¼ cup milk. Heat slowly and pour over vegetables.

Cherry Dock, Jasper, Eden Jolly Union Club

Did you know that . . .

many of the white vegetables, turnips, and onions together with broccoli, cabbage and Brussel sprouts are members of the strong-flavored vegetables group and must be cooked uncovered in large amount of water to prevent strong odor and flavor.

CARROT SOUFFLE

2 Tbsp. butter
2 Tbsp. flour
1/2 cup milk
1 cup carrots, cooked and mashed
1/2 tsp. salt
1/2 tsp. paprika
Mace and nutmeg, if you desire
3 eggs, beaten separately
1/2 cup grated cheese

Add carrots, cheese, salt and paprika to the above mixture of cream sauce. Add the beaten yolks with a little milk. Fold beaten whites last. Put in buttered baking dish. Set in pan of hot water. Bake about 45 minutes in moderate oven. Serve hot.

Mrs. Oscar Nelson, National Chaplain
American Legion Auxiliary
Fresno, California

TOASTED CARROT BALLS

3 cups sieved carrots
2 Tbsp. butter
2 cups soft bread crumbs
2 eggs, well beaten
Crushed corn flakes
Salt, pepper and sugar
1/2 cup hot milk

Mix together all but corn flakes. Form into balls using 1/3 cup measure. Roll in corn flakes. Place on greased cookie sheet so they do not touch. Refrigerate until baking time. Place in a 350° oven for 30 minutes.

Note: This can be made the day before and are good reheated.

Mr. and Mrs. Jack Wiecks, Walnut Grove *

CAULIFLOWER AND CARROTS

1 can cream of chicken soup
1/2 cup milk

Cook cauliflower broken into pieces and sliced carrots separately until nearly done. Then mix with the soup mixture in baking dish or casserole. Cover with this topping:

1/4 cup melted butter
1/2 cup crushed bread dressing

Bake at 350° for 20 minutes.

Mr. and Mrs. E. J. Becker, Worthington *

This day comes not again, but what I say lives on.

CHEESY CAULIFLOWER

CHEESE SAUCE

2 Tbsp. butter or margarine
2 Tbsp. flour
1/2 tsp. salt
Dash of pepper
Dash of celery salt
1 cup milk
1/2 lb. soft cheese

Melt fat over low heat. Stir flour into fat, being sure that all the flour is coated with fat. Add milk; stir until thick. Add cheese. Stir until melted; add seasonings. Pour over drained, steamed, frozen or fresh cauliflower.

Note: This amount of sauce will take care of 2 pkgs. frozen cauliflower.

Clifton and Irene Holmquist, Okabena +

CAULIFLOWER SUPREME

Brown 1-4 oz. can mushrooms, drained and 1/4 cup diced green pepper in 1/3 cup butter. Blend in 1/4 cup flour. Stir in 2 cups milk. Cook until thick, stirring constantly. Add 1 tsp. salt.

Cook 1 medium head of cauliflower broken into flowerettes or 2 pkgs. frozen cauliflower until almost tender. Drain well.

Grate 1-6 oz. pimiento American cheese.

In a 1-1/2 qt. buttered casserole place 1/2 cauliflower and cover with 1/2 sauce and 1/2 cheese. Repeat; sprinkle with paprika

Bake in a 350° oven 15 - 20 minutes. This may be made ahead, allow more baking time.

Ann Seifert, Sherburn

CAULIFLOWER SUPREME

1 small head cauliflower
1 can cream of chicken soup
1/2 cup salad dressing
1 Tbsp. lemon juice
1/2 tsp. salt

Separate cauliflower into flowerettes and cook in salt water until just tender, nut mushy. Drain. Heat together the soup, salad dressing and lemon juice. Pour over cauliflower and sprinkle with paprika. Serve a few sprigs of parsley around the edge of the dish

Mrs. Alfred Verduk, Alpha, Alpha Senior Citizens

CAULIFLOWER WITH SHRIMP AND PECAN SAUCE

1 medium sized cauliflower
1/3 cup broken pecans
2 tsp. butter or margarine
1 can condensed cream of shrimp
1/2 cup commercial sour cream

Trim cauliflower and wash thoroughly. Place whole head in a small amount of boiling salted water; cover and cook about 20 minutes until just tender. Drain thoroughly. Cook pecans in melted butter over low heat until lightly browned. Heat shrimp soup in a saucepan over low heat, stirring constantly. Fold in sour cream If desired, add a drop of red food coloring. Heat mixture thoroughly but do not boil. Put hot cauliflower in a deep serving dish; pour on shrimp sauce and sprinkle with pecans.

This dish serves 4 to 6 people.

Mrs. D.M. Larson, Godfrey, Illinois

CELERY SUPREME

Cook 5 cups celery - 1 inch slices for 5 minutes. Drain. Add 1 can cream of chicken soup, 1 small can pimiento, and 1 can water chestnuts, sliced. Top with 1 small pkg. slivered almonds and buttered cracker crumbs.

Bake at 350° for 35 - 45 minutes.

Dorothy Weets, Jasper, Eden Jolly Union Club

EXOTIC CELERY

4 heaping cups celery, cut up
1 can cream of chicken soup
1 small jar chopped pimiento, undrained
1 (6 or 7 oz.) can water chestnuts, sliced
1/2 cup slivered almonds, sauteed in butter

Cook celery in boiling water 5 min. Drain. Add soup, pimiento and liquid and water chestnuts. Place in a 2 qt. casserole. Place almonds over top. Bake 30 minutes at 350°.

Note: This dish is especially good to use when serving chicken.

Mr. and Mrs. Glenn Nielson, Wheaton *

SCALLOPED CORN

1 can cream style corn
3 eggs, well beaten
1 cup cracker crumbs
2 Tbsp. butter
1/4 tsp. salt
2 cups milk

Bake 1 hour at 325°.

Slayton FHA

SCALLOPED CORN

1 large egg, beaten
1/3 cup half and half
1 can cream style corn
10 soda crackers
Season to taste

Bake in casserole at 325° for 45 minutes.

Mrs. Frank Green, Jackson

SCALLOPED CORN WITH OYSTERS

1/4 cup celery, chopped fine
1 can frozen condensed oyster stew, thawed
2 cups cream style corn
2 cups cracker crumbs
1 cup milk
1 egg, slightly beaten
1 tsp. salt
Dash of pepper
1 small can oysters
2 Tbsp. butter, melted

Combine all ingredients but save the butter and 1/2 cup of crumbs for the topping. Pour into 1½ qt. casserole, top with the crumbs and butter. Bake 1 hour at 350°. This dish serves 6 people.

Orpha Barnes, Worthington BPW

EGGPLANT TOMATO CASSEROLE

1 eggplant, pared and sliced
4 tomatoes, sliced
1 large sweet onion, sliced
1-lb. sliced American cheese
3 Tbsp. butter or margarine

Sprinkle salt on eggplant and let stand 5 minutes. Pat dry. Saute eggplant in butter until golden brown. Place 2 - 3 slices of eggplant in the bottom of a large casserole. Place 1 sliced tomato on top, then add 2 - 3 slices of onion, and then a layer of cheese. Repeat layers ending with cheese. Place in 350° oven for 30 minutes. This casserole serves 6 - 8 people.

Note: Serve as an accompaniment to meal. If one wishes to have a main dish, 1-lb. of browned ground beef may be added.

Karen Hussong, Okabena +

FRENCH FRIED ONIONS

3 or 4 Bermuda onions
1 cup milk
2 eggs
2-1/2 cups flour
1/2 tsp. salt
1/4 tsp. pepper
3 tsp. baking powder
1 Tbsp. shortening, melted

Heat deep fat to 380°. Slice onions and separate into rings. Put remaining ingredients into blender and mix until smooth. Dip onion rings into batter, drip excess from rings and drop into hot fat. Fry until golden brown.

Mrs. Tom Weston, Worthington BPW

AU GRATIN POTATOES

Slice 7 large potatoes and bring to a boil for 2 minutes. Add 2 tsp. salt to the water. Drain water and add 2 cans cream of mushroom soup or 2 cans of cream of chicken soup. Add 2/3 cup milk, a small diced onion and 1/2 cup grated cheese.

Bake at 325° for 1 hour.

Mrs. Lauritz Anderson, Avoca Legion Auxiliary

Everyone has his lot and a wide world before him.

AU GRATIN POTATOES

10 - 12 medium red potatoes
1/4 - 1/2 lb. Velveeta cheese
1/2 pt. whipping cream
Salt
Pepper
Onion salt

Cook potatoes with jackets until almost tender. Cool; remove jackets. Grate a layer of potatoes (use a large grater) into a buttered 9 x 13 cake pan. Then season and grate a layer of cheese. Repeat process until pan is full, ending with cheese on top. This may be refrigerated until needed. Drizzle whipped cream over all. Bake at 350° uncovered for 1 hour. This dish may be prepared day ahead. It will serve 8 - 10 persons.

Slayton FHA

BAKED POTATO SLICES

Heat oven to 350°. Combine 1/2 cup melted butter, 1 pkg. of onion soup mix and 1 tsp. salt. Pour 1/2 cup water into a casserole. Scrub medium sized baking potatoes and cut in 1/4 " slices. Do not peel. Arrange a layer of potato slices in casserole; spread with onion mixture. Repeat, alternating layers of potatoes and mixture. Cover and bake 45 minutes to an hour until tender.

Mrs. Allan Untiedt, Sioux Valley Legion Auxiliary 614

BUTTERED OVEN POTATOES

4 medium potatoes, peeled and sliced
1/2 stick butter
Ice water
Salt
Pepper

Slice potatoes into french-fry lengths. Soak for 1 hour in ice water. Remove and dry with paper towel. Dip each piece of potato into melted butter and arrange in a shallow baking pan. Salt lightly with salt shaker. Cook at 375° - 400° until potatoes are brown and tender when poked with fork.

This dish serves 6 people.

Adam Rachuy, Westbrook, Rosehill 4-H Club

DELUXE HASH BROWNS

1 pkg. Hash Browns (large plastic bag)
1 can cream of potato soup
1 can cream of celery soup
1-8 oz. pkg. sour cream
Onion
Green pepper
Salt and pepper to taste

Put all ingredients in bowl. Let this stand until room temperature then mix well. Put in a lightly greased 9 x 13 pan.

Sprinkle with parsley flakes and paprika. Bake uncovered for 2 hours at 300 degrees.

Judy Martens, Worthington BPW
Mrs. Joe Dolan, Lucan Legion Unit 467
Mrs. Peter McCarron, Sherburn
Mrs. Bernard Dannhoff, St. James

GERMAN BROWN POTATOES

2-lbs. small round potatoes
2 Tbsp. brown sugar
1/4 lb. butter
1 Tbsp. water

Peel and boil potatoes. Mix sugar and butter in fry pan; stir until mixture is light brown fluid. Add 1 Tbsp. boiling water - turn potatoes into this and brown them. Serve.

Adeline Wilfahrt, New Ulm *

GOLDEN PARMESAN POTATOES

6 large potatoes
1/4 cup flour
1/4 cup grated parmesan cheese
3/4 tsp. salt
1/8 tsp. pepper
1/3 cup butter
Chopped parsley

Pare potatoes, cut in squares. Combine flour, cheese, salt and pepper in bag. Moisten potatoes with water and shake a few at a time in bag - coating potatoes well with cheese mixture. Melt butter in 9 x 13 baking pan. Place potatoes in layers in pan. Bake at 375° for 1 hour, turning once during baking.

Mildred Witte, Jasper, Eden Jolly Union Club

POTATOES AND CHEESE

Cook potatoes as usual. Drain. Mash with milk, 1 egg, cheddar cheese to taste, salt and pepper. Put back in oven and bake until golden brown at 375 degrees.

Leland Bloch, Westbrook, Rosehill 4-H Club

POTATO CHEESE PUFF

1/2 small onion
3 eggs
1/4 cup fluid milk
3 cups prepared mashed potatoe
2 cups cut up cheese

Chop onion fine. Beat eggs. Mix all ingredients. Pour into greased baking dish and bake at 375° for about 50 minutes.

Lamberton FHA

POTATO DISH

1-lb. ground beef
5 medium potatoes, sliced
1 can vegetable soup
1 can mushroom soup
Dry onion soup mix
Salt and pepper

Put the potatoes in a greased casserole. Break ground beef in pieces and place it on the potatoes. Add some dry onion soup mix, salt and pepper and the soup. Cover and bake about 1-1/2 hours.

Mr. and Mrs. Isaac Davis, St. James *

EASY SCALLOPED POTATOES

4 cups hash browns
Salt
Pepper
Diced up onion
3 oz. pkg. cream cheese
1 can celery or mushroom soup
1/2 cup milk

Heat soup, milk and cream cheese together until cream cheese is melted. Pour over hash browns in a baking dish and bake 1 hour; before finished sprinkle grated cheese over them until melted.

Mr. and Mrs. Robert Beckman, [illegible] City *

SWEET POTATO PINEAPPLE CASSEROLE

2 cans vacuum-packed sweet potatoes, undrained
1 can (8-3/4 oz.) crushed pineapple, undrained
1/8 tsp. nutmeg
1/2 tsp. salt
2 Tbsp. light brown sugar
1/4 cup butter or margarine, melted

CRUNCHY TOPPING

1/3 cup light brown sugar, firmly packed
1/2 cup butter or margarine, melted
2 cups corn flakes

Preheat oven to 325°.

Turn potatoes into a large bowl, mash smoothly. Add pineapple nutmeg, salt, 2 Tbsp. sugar and 1/4 cup butter. Mix with fork till well combined.

Turn into a 1-1/2 qt. shallow baking dish, spreading evenly.

Make crunchy topping - In a medium bowl, mix sugar with butter. Add corn flakes, toss until cereal is well coated. Sprinkle evenly over sweet-potato mixture.

Bake uncovered 40 minutes or until topping is brown and it is crisp.

This recipe makes 8 - 10 servings.

Mrs. Niss. Fairmont Garden Club

SAUERKRAUT DISH

1-lb. hamburger, raw fresh
1 pt. or can sauerkraut, drained
1 can cream of celery soup
1 can mushroom soup or cream of chicken soup
1/2 cup raw rice

Mix well and add salt and pepper to taste.
Bake at 350 degrees for 1 hour.

Mrs. Wm F. Lange, St. James

SAUERKRAUT HOT DISH

Fry 1 lb. hamburger with 1 onion. Add 1 large can sauerkraut 1 large can tomatoes and 1/2 cup minute rice.

Stir together and bake for 1-1/2 hours at 350 degrees. Add salt and pepper to taste.

Pat Nelson, New Ulm, Ben J. Seifert Unit 132

SPINACH CASSEROLE

3 pkgs. frozen spinach, cooked and well drained

Mix and let stand 15 minutes 1 pt. sour cream, 1 envelope of Lipton Onion Soup mix.

Melt 1/4 lb. margarine. Add and mix 1 cup bread crumbs. Reserve 1/3 for topping.

Combine together with spinach and mix well. Put in casserole and put reserve crumbs on top. Bake 1/2 hour in 325 degree oven uncovered. Do not overbake.

This casserole serves 8 - 10 people.

Mrs. Richard Brubacher, Butterfield

BEEF BARLEY SOUP

2-lbs. beef short rib or soup meat
2 Tbsp. cooking oil
5 cups water
1-16 oz. can tomatoes, cut up
1 large onion, sliced
1 cup celery, sliced
3/4 cup green pepper, chopped
2/3 cup quick cooking barley
1/4 cup snipped parsley
1 Tbsp. salt
2 cups carrots, sliced

Remove cooked beef from bone and cut into pieces. Brown beef in hot oil. Add water, tomatoes, onions and salt. Simmer in covered pan for 1-1/2 hours. Add carrots, celery and green pepper, barley and parsley.

Continue to simmer in covered pan for 45 minutes. Dip off excess fat. This is a quick and tasty soup.

Mrs. J. John Johannsen, Pipestone, Sorosis Club

CHEESE SOUP WITH RICE

1-Tbsp. onion, chopped
2 Tbsp. butter
2 Tbsp. flour
4 cups milk
1/2 cup Wisconsin Natural American Cheese, grated
1 tsp. salt
1/2 tsp. pepper
2 egg yolks, well beaten
1-1/2 cups rice, cooked

Cook onion in butter for 5 minutes. Add flour and milk. Cook until slightly thickened. Add cheese, salt and pepper, stirring until cheese is melted. Pour over egg yolks, stirring. Serve the soup with rice immediately.

Diane Leopold, Heron Lake

CHILI SOUP

Place 2 lbs. hamburger in a pan with 1 - 2 cups water. Put in 2 cans tomato soup, 1/2 cup catsup, 2 cans kidney beans with juice and 1-1/2 tsp. chili powder.

After all this boils and is mixed, put in 1 Tbsp. of brown sugar. Add 2 tsp. vinegar, salt and pepper to taste. This will be thick.

Curt Wieneke, Lismore Grade 2

GREEN BEAN SOUP

Combine equal parts of fresh green beans (snapped) with potatoes (diced).

Add some cut up ham, precooked. The amount is optional.

1 medium onion, cut fine

Fill metal tea base 3/4 full of green dill and summer savory (sometimes called pepper kraut).

No salt is needed.

Add enough water to almost cover when cooking. Cook with lid on for about 1 hour or until done. Just before serving, add about 1/2 carton of Half and Half coffee cream. Heat a little, but don't boil.

Mrs. Lloyd Jessen, Heron Lake ALCW Church

NAVY BEAN SOUP

1-lb. navy beans in gallon of water
Add 1 large diced onion
1 carrot, diced
1 cup celery, diced
1 ham bone

Cook slowly until beans are tender. During last 10 minutes of cooking, add 1-1/2 bottles catsup. Add water if too thick.

Mrs. Marvin Showers, Jackson

BEEF STEW

2-lbs. stew meat
5 stalks celery, cut up
4 or 5 carrots, cut up
Potatoes, cut up
1 can green beans and juice
1 can whole onions and juice
1 large can tomatoes
1/2 cup tapioca
3 tsp. salt

Mix in roaster. Cover. Bake 6 hours at 275 degrees.

Joyce Lemke, Worthington BPW

EASY OVEN STEW

2 lbs. cubed stew meat
1 can mushroom soup
1 can water
1 pkg, onion dry soup mix
Vegetables, optional

Mix together the above and add to meat. Cover. Do not peak ! Bake 3 hours at 325 degrees.

Slayton FHA

Did you know that . . . .

a metal pot scratcher saved back for vegetables if often quicker and cleaner than a vegetable brush for carrots, baked potatoes and such.

GONE ALL AFTERNOON STEW

2-lbs. stewing beef, cubed
2 onions, chopped
3 medium carrots, sliced
3 potatoes, peeled and quartered
Any left-over vegetables
1 can condensed tomato soup
1/2 can water
1 tsp. salt
Sprinkle of pepper
1 bay leaf
1/4 cup pickle juice or red wine

Preheat the oven to 275 degrees. Put all ingredients into a large casserole with a lid to fit. There is no need to brown the meat first. Mix ingredients together. Cover tightly and bake in oven for 5 hours. Serves 6 and it's delicious.

Mrs. M. D. Larson, Godfrey, Illinois

HAMBURGER SOUP

Potatoes, cubed
carrots, diced
Cabbage
Onions

Combine the above and add water. Cook until done. Add 3 cups tomato juice. Bring to a boil and simmer. Add 1-lb. hamburger in tiny pieces. Cook. Just before serving add 1 can pork and beans.
Note: Make this recipe to suit your own family.

Taro Tutsch, Kenneth Lutheran SS

HAMBURGER VEGETABLE CHOWDER

2 Tbsp. fat
1/2 lb. hamburger
1 cup tomato soup
1/2 cup diced carrots
1/2 cup celery, diced
1 onion
1 cup potatoes, diced
1/4 cup pearl barley
3 cups water
Salt and pepper

Place all ingredients together and simmer until done.

Mrs. B.O. Swam, Fairmont

METHODIST STEW

2 lbs. stew meat, cut up
4 potatoes)
4 carrots)
2 stalks celery) Cut in fair chunks
1 small onion)
1# 2 can cut green beans
Salt and pepper to taste
1/2 cup tapioca
1 large can whole tomatoes

Bake at 275 degrees for six hours. Cover for first 4 hours and take cover off for the remaining time.

Mr. and Mrs. Raymond Mork, Worthington *

CREAM OF MUSHROOM SOUP

2 cups or 1-lb. mushrooms
4 Tbsp. chopped onion
4 Tbsp. butter or margarine
4 Tbsp. all purpose flour
4 cups chicken broth or brown stock
1 cup light cream
1 tsp. salt
1 tsp. pepper
1/2 tsp. ground nutmeg

Slice mushrooms through cap and stem; cook with onions and butter five minutes. Blend in flour. Add broth. Cook and stir till slightly thickened. Cool slightly. Add cream and seasonings. Heat through. Serve at once. This recipe yields 4 - 6 servings.

Heron Lake FHA

CREAM OF POTATO SOUP

4 medium potatoes, cubed
4 onions, sliced
2 Tbsp. butter
3 cups milk, scalded
2 Tbsp. flour
1 cup vegetable water
1 tsp. salt
1/8 tsp. pepper
1 tsp. parsley, chopped

Boil vegetables in water to cover until tender. Drain, save water. Put vegetables through sieve. Make thin white sauce with butter, flour, milk and vegetables water. Add sieved vegetables, salt and pepper; blend. Reheat, sprinkle parsley over top.

Diane Leopold, Heron Lake

SMOKY POTATO SOUP

6 slices bacon, cut in 1/2 inch pieces
3 medium potatoes, pared and diced
2 medium onions, chopped
2 cups water
1 bay leaf
3 cups milk
Salt and pepper to taste

Pan fry bacon bits until crisp and add onion to bacon fat. Saute until transparent. Also add potatoes and water. Cook until almost done (10 - 15 minutes) Add seasonings and milk. Simmer 10 minutes. Fresh dill, parsley or chives can be added for flavor. A little whole kernel corn may be added too as a variation.

Mrs. Lloyd Jessen, Heron Lake ALCW Church

TOMATOES IN ONION SAUCE

1-lb. Festal tomatoes, peeled
1 tsp. sugar
1/2 envelope dry onion soup mix
1 Tbsp. butter or margarine

Drain juice from tomatoes into a small saucepan. Stir in the sugar, soup mix and butter. Simmer 4 - 5 minutes. Arrange tomatoes in 3 or 4 individual baking dishes or quart casserole. Spoon the onion sauce over the tomatoes. Bake uncovered at 350 degrees for 25 minutes.

Silver Grey Birthday Club

MIXED VEGETABLES CASSEROLE

1/4 cup butter
1/3 cup flour
2 cups cream or rich milk with liquid from vegetables
1 tsp. salt
1/4 cup Parmesan cheese
Pinch of nutmeg and thyme
1/8 tsp. garlic salt
2 Tbsp. white wine

Cook the above as white sauce.

Cook 2 pkgs. mixed frozen vegetables 5 minutes in ¼ cup hot water. Combine with white sauce and bake in 10x 10 pan. Sprinkle with cubed bread. Drizzle with 3 Tbsp. melted butter. Bake at 350 degrees for 30 minutes.

Mr. and Mrs. F. Hardy Rickbeil, Worthington *

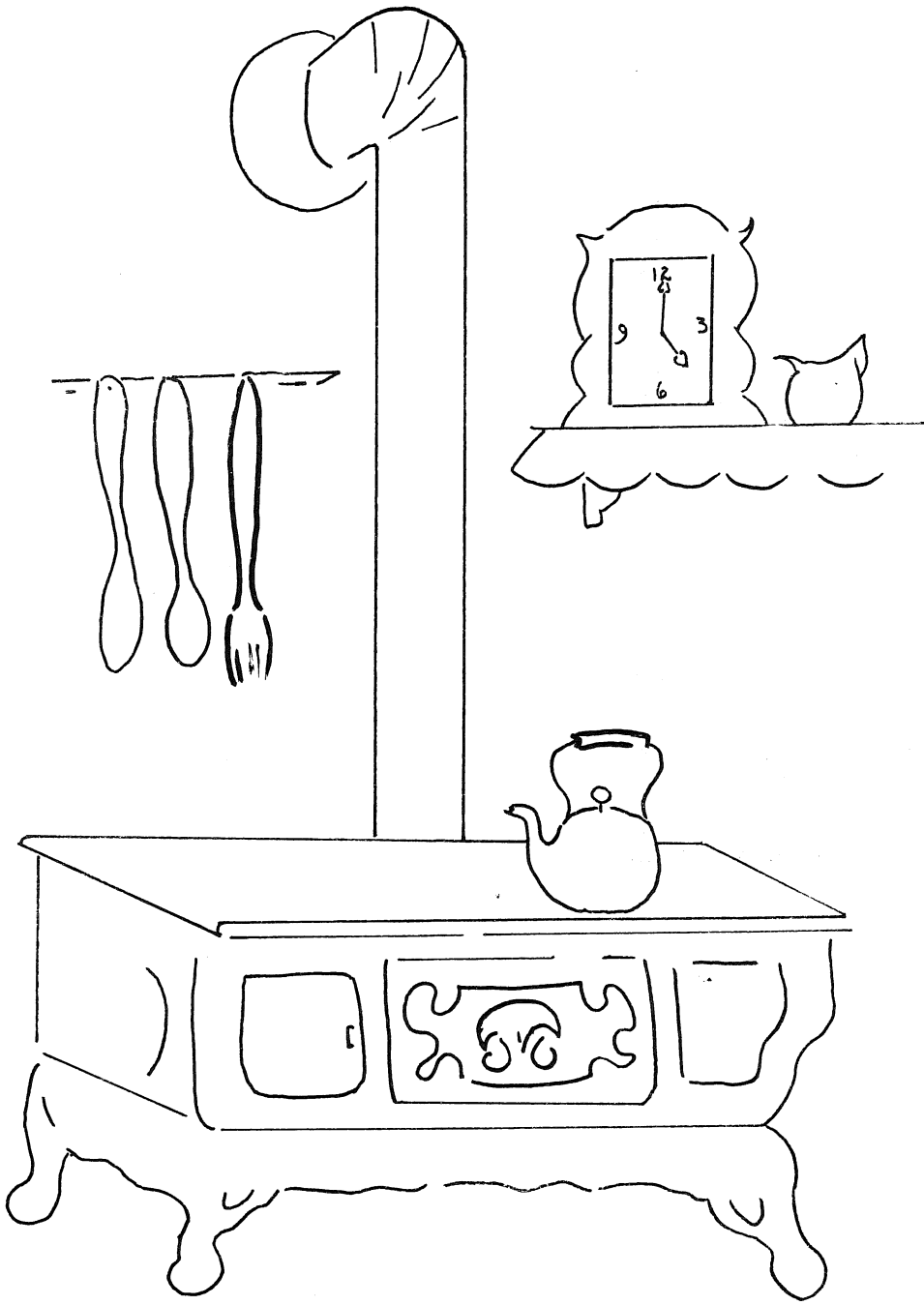
ZUCCINI CASSEROLE

Mash and slice 4 to 5 zuccini squash. Cook until transparent

2 eggs
1/2 cup bread crumbs
1 cup milk
1/2 cup cheese whiz
Salt and pepper
2 Tbsp. butter

Mix together and add to hot squash. Bake in buttered casserole at 300 degrees for 30 minutes.

Mr. and Mrs. F. Hardy Rickbeil, Worthington *


12
3
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Pies

One handful of forgiveness
One heaping cupful of love
A full pound of unselfishness
Mix together smoothly with complete faith in God
Add two tablespoons of wisdom,
One teaspoon of good nature for flavor.
Then sprinkle generously with thoughtfulness
This makes a wonderful family pie.

PIE CRUST

2 cups plus 2 Tbsp. flour
2/3 cup oil
1/4 cup cold water
Pinch of salt

Mix together and roll between pieces of wax paper.

Ginny McNab, Worthington BPW

PIE CRUST

3 cups flour
1 cup lard
1 tsp. salt

Mix flour, lard and salt. This will keep for a long time if stored in a cool place. Add water when you want to use crust.

Slayton FHA

PIE CRUST

2 cups flour
1 tsp. salt
3/4 cup plus 2 Tbsp. shortening cut into flour
1/3 cup water

Mix together.

Mrs. Julian Mead, Windom, Legion Auxiliary Unit 206

PIE CRUST

1 cup lard, heaping
3 cups flour
1 tsp. salt
1/2 tsp. baking powder
1 beaten egg
5 Tbsp. cold water
1 Tbsp. vinegar

This recipe makes 2 two crust pies. Bake at 450° for prebaked shell for about 15 - 20 minutes.

Mrs. Raymond Feit, Rushmore

COCONUT PIE CRUST

Allow 3 Tbsp. butter or margarine to stand at room temperature. Spread butter evenly on bottom and sides of pie pan. Preheat oven to 300 degrees.

Press 2 cups shredded coconut evenly into butter. Bake for 15 minutes or until coconut is nicely browned. Cool and fill with ice cream or your favorite filling.

Mrs. Don Moser, Wilmont, Past President of Nobles County ARC

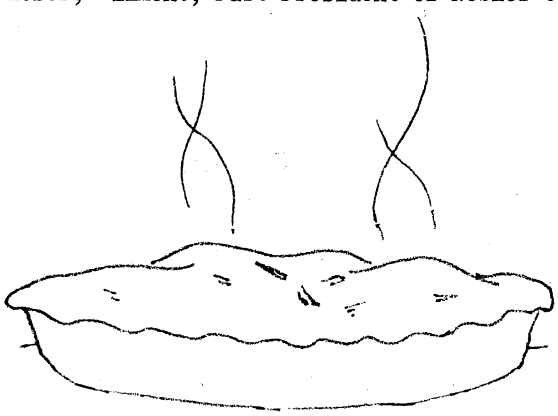
CHOCOLATE COCONUT PIE SHELL

2 squares unsweetened chocolate
2 Tbsp. butter
2 Tbsp. hot milk
2/3 cup powdered sugar
1-1/3 cups coconut flakes

Melt chocolate with butter. Remove from heat, add remaining ingredients. Mix well; press firmly on bottom and sides of pie.

Chill one hour before filling.

Mrs. Don Moser, Wilmont, Past President of Nobles County ARC



NEVER FAIL PIE CRUST

3 cups flour
1¼ cup lard
1 egg, beaten with
1 Tbsp. vinegar
5 Tbsp. water
1 Tbsp. salt, scant

Sift together dry ingredients. Cut lard into flour and salt. Add well beaten egg, vinegar and water to dry ingredients. Mix. You may need a little more water to make a soft dough. This recipe makes enough for 3 double crust pies.

Mrs. Harry Egdorf, Jeffers
Ida E. Larson, Fairmont
Mrs. Bernard Dannhoff, St. James

NO-ROLL PIE CRUST

1/2 cup cooking oil
2 Tbsp. milk

Pour the above into the following:

1-1/2 cups flour)
2 Tbsp. sugar) Blend
1 tsp. salt)

Press into pie pan. Bake 15 minutes at 375 degrees. Cool.

Mrs. Dennis Fuller, Amboy, Legion Auxiliary

TUPPERWARE PIE CRUST

Place 3 cups flour, 1-1/2 cups shortening and 1 tsp. salt in a large round tupperware container.

Shake until the above is all mixed.

Then add 1 egg, beaten, 5 Tbsp. water and 1 tsp. vinegar. Put in tupperware container. Seal. Shake until a ball forms.

Mrs. Larry Jorgensen, Fulda +

CRUNCH PIE TOPPING

1/2 cup sugar)
3/4 cup flour) Mix
1/3 cup butter)

Sprinkle the above mixture over pie. Bake at 450° for 10 minutes and then reduce heat to 350° for 40 minutes.
Note: This can be frozen. Defrost 1/2 hour at 350°.

Mrs. Julian Mead, Windom Unit 206

GREEN APPLE PIE

Slice 6 large apples. Combine 1/2 tsp. cinnamon, 2 Tbsp. of flour and 1/2 cup sugar. Sprinkle over cut up apples. Toss and coat well. Spoon into unbaked pie shell.

TOPPING

Combine 1/2 cup sugar and 1/2 cup flour. Cut in 1/2 cup butter and sprinkle over apples. Bake at 350° for 1 hour.
Note: You can also use crumble crust for top and bottom crust.

Linda Lutmer, Lismore Grade 3

APPLE PIE

Apples, peeled and pared
Sugar, pie spice or cinnamon
1 cup flour
1 cup sugar
1 tsp. baking powder
1/2 tsp. salt
1 egg, beaten
1/3 cup melted butter
1 Tbsp. milk

Slice apples into 8 x 12 pyrex pan. Sprinkle with sugar- depending on the tartness of the apples - pie spice or cinnamon to taste. Mix flour, 1 cup sugar, baking powder, salt and egg. Spread over apples. Mix melted butter and milk; sprinkle over batter. Bake 1 hour at 350°. Serve warm with whipped cream or drizzle of powdered sugar and milk.

Mr. and Mrs. John Galle, Windom *

BANANA PIE

In baked pie shell, slice enough bananas to fill shell. Whip 3/4 cup whipping cream. Add 2 tsp. sugar and 1/2 tsp. vanilla. Spread over top of bananas. Chill for 10 minutes. Serve.

Mrs. John Albright, Jeffers, Odegaard-Quade Unit 401

BUTTERBRICKLE PIE

1/4 cup milk
30 marshmallows, melted together with milk

Let the above cool and then add six butterbrickle candy bars, crushed, (save 1/4 cup of candy for top). When this is real cool, add one cup whipped cream or a package of dream whip, whipped. Put in a baked pie shell and top with 1/4 cup crushed candy.

Leona Obele, Lismore, American Legion Auxiliary

BUTTERSCOTCH PIE

1 cup brown sugar
1 Tbsp. flour
1 Tbsp. cornstarch
1-1/2 cups milk
Yolk of 3 eggs
1 tsp. vanilla
2 Tbsp. butter, level

Cook until this thickens. Beat lightly and put in a baked crust. Make a meringue of the egg whites and brown a little.
Note: This recipe has been in the family for 59 years.

Mr. and Mrs. Harvey Sauter, Redwood Falls *

BUTTERSCOTCH PIE

3/4 cup brown sugar
5 Tbsp. flour
1/2 tsp. salt
2 cups milk
2 egg yolks, slightly beaten
2 Tbsp. butter
1 tsp. vanilla

Combine sugar, flour and salt; stir milk in slowly. Boil until it thickens. Then add mixture to egg yolks. Stir and cook 1 minute longer. Add butter and vanilla; cool.

Lula Trapp, Avoca, Donald E. Ewy Unit 576

CARAMEL CRUNCH APPLE PIE

28 caramels
2 Tbsp. water
4 cups apples, sliced and peeled
1 unbaked 9" pie shell
3/4 cup flour
1/3 cup sugar
1/2 tsp. cinnamon
1/3 cup butter or margarine
1/2 cup nuts

Melt caramels in top of double boiler. Stir occasionally until mixture is smooth.

Lay apples and caramel sauce in pie shell.

Combine flour, sugar and cinnamon. Cut in butter until mixture is crumbly. Stir in nuts. Sprinkle over top of pie. Bake at 350 degrees for 50 - 60 minutes or until apples are tender.

Mrs. Alfred Verdick, Alpha, Alpha Senior Citizens

CHERRIES AND CREAM PIE

1-3 oz. pkg. cherry flavored gelatin
3/4 cup boiling water
1 pint vanilla ice cream
1-22 oz. can cherry pie filling
1-10 oz. graham cracker crumb crust

Combine gelatin and boiling water. Stir until dissolved. Add spoons of ice cream, stirring until melted. Set aside 6 cherries. Blend remaining cherries into ice cream mixture. Pour into crust, and chill until firm.

To serve, top with whipped topping and garnish with reserved cherries.

Chris Sauder, Heron Lake +
Mrs. Don Moser, Wilmont, Past President of Nobles County ARC

FRENCH CHERRY PIE

1 graham cracker pie crust

FILLING

4 oz. cream cheese
1/2 cup powdered sugar
1 tsp. vanilla
1 cup whipping cream
1 can cherry pie filling

Blend together cream cheese and powdered sugar. Add vanilla. Add whipped cream; let stand a few minutes before putting in pie shell. Add cherry pie filling for topping. This is very pretty, besides being very delicious!

Mr. and Mrs. Ferdie Haberman, Brewster *

CHOCOLATE REFRIGERATOR PIE

4 sq. unsweetened chocolate
1 cup powdered sugar
1/2 cup butter or margarine
Dash of salt
3 eggs, unbeaten

Melt chocolate over hot water; let cool. Cream together sugar, butter, and salt until light and fluffy. Beat in vanilla and the chocolate. Add eggs, one at a time, beating at high speed. Spoon into baked pastry shell. Chill until serving time. Top with whipped cream. This can be garnished with chopped nuts or with toasted coconut.

Mrs. Don Moser, Wilmont, Past President of Nobles County ARC

CONCORD GRAPE PIE

Separate skins and pulp of 2-1/2 cups concord grapes. Heat pulp until seeds separate. Put through a colander and then add the skins to the strained mixture. Also add 1 cup sugar, 1 Tbsp. butter, 1 Tbsp. flour and 1 egg. Mix all together and bake in double pie crust about 30 minutes at 350° or 375°.

Mrs. Alfred H. Anderson, Wgtn., Worthwhile Study Club

CRANBERRY PIE

3 cups cranberries
1-1/2 cups sugar
1/2 cup walnuts, chopped
2 eggs
1 cup flour
1/2 cup melted butter

Place cranberries in greased 10 inch pie plate. Sprinkle with 1/2 cup sugar. Add walnuts. Beat in remaining sugar, flour and butter. Pour batter over cranberries. Bake 45 - 60 minutes at 350 degrees. Serve hot or cold with whipped cream. This yields 6-8 servings.

Mrs. Donald Fixsen, Wabasso, Ralph Lamb Unit 275

CUSTARD PIE
(Never Fail)

Beat 4 eggs. Add 3/4 cup sugar, 4 Tbsp. flour and 2 tsp. of vanilla. Mix well. Add 2 cups milk. Sprinkle on cinnamon and nutmeg. Pour into a greased pie pan. Bake at 350 degrees for 45 minutes or until knife comes out clean. This recipe makes its o w n crust.

Mrs. Tom Weston, Worthington BPW

CUSTARD PIE
(Perfect)

4 eggs
1/2 cup sugar
1 tsp. vanilla
1 tsp. cornstarch
3 cups milk, scalded

Beat eggs, sugar, vanilla and cornstarch. Pour scalded milk into mixture and bake at 350 degrees until a golden crust forms on top of pie and the mixture is set. Do not overbake.

Ida E. Larson, Fairmont

CUSTARD PIE
(Velvety)

4 eggs, slightly beaten
1/2 cup white sugar
1/4 tsp. salt
1 tsp. vanilla
2-1/2 cups milk, scalded

Put in a 9 inch unbaked pastry shell. Then roll dough 1/8 in. thick. Thoroughly mix eggs, sugar, salt and vanilla.

Stir in hot milk at once into the above mixture. Pour into unbaked pastry shell. Dust top with nutmeg. Bake in a very hot oven (475°) and bake 10 minutes longer until knife inserted and edge comes out clean.

Mrs. Carl Wahl, Westbrook, Legion Unit 152

Did you know that . . .

a teaspoon of vinegar added to pie dough guarantees a flaky crust.

EGG CUSTARD PIE

1/2 cup butter or margarine
1 cup sugar
1 tsp. vanilla
Pinch of salt

Cream together very thoroughly. Beat in 5 eggs- one at a time. Add 2 cups milk.

Pour into unbaked crust. Sprinkle with nutmeg (350°- 25 min.)

Note: If the oven is too hot the custard will get too brown before it is set. Some of the butter will float on the top as the pie cools. Delicious!

Clara Miller, Lewisville, Legion Unit 561

FLORIDA PIE

Beat 6 egg whites until stiff. Add 1 cup sugar and beat stiff until sugar is dissolved. Add 1 tsp. vanilla and set mixture aside.

Crush 40 Ritz crackers. Add 1/2 cup nuts. Fold into the egg whites. Spread in 9 x 13 buttered pan. Bake at 350° for 30 minutes. Cool for 1 hour.

Combine 1/2 cup cocoa, 2 cups powdered sugar, 2 eggs and 1/2 cup butter. Beat well and spread over cooled meringue.

Whip 1-1/2 cups whipping cream. Add 6 Tbsp. powdered sugar. Spread over dessert and garnish with grated sweet chocolate.

Mrs. R.J. Knutson, Pipestone, Michael-Boock Unit 6

FLORIDA KEY LIME PIE

1 can condensed milk)
4 egg yolks) Cook until thick
1/2 cup lime juice)

Beat 1 egg white until stiff and fold into above mixture. Put in baked pie shell and cover with meringue made from 3 egg whites 6 Tbsp. sugar and 1/2 tsp. cream of tartar. Bake until brown.

Mrs. Ole H. Olson, Westbrook *

Today is the tomorrow you worried about yesterday.

FUDGE PIE A LA MODE

1-9 inch unbaked pie shell
1/2 cup butter
3 squares (3 oz.) unsweetened chocolate
1-1/2 cups sugar
4 eggs
3 Tbsp. light corn syrup
1/4 tsp. salt
1 tsp. vanilla
1 quart vanilla ice cream

Preheat oven to 350°.

In a saucepan melt better and chocolate together on a very low heat. With rotary beater, beat in sugar, eggs, corn syrup, salt and vanilla until just blended. Pour into pie shell. Bake 30 - 35 minutes . Do not overbake. Pie should shake a little in the center like a custard so it will not be too stiff when cool.

Cool pie thoroughly. To serve, spoon ice cream on to cover the center of the pie.

Mrs. Anthony Guetter, Wabasso, Victor Hirsch Unit 263

GREEN TOMATO PIE

Pare and slice green tomatoes crosswise into crust. Stir in 1 Tbsp. flour into 1-1¼ cups sugar. Pour over tomatoes. Sprinkle with 2 Tbsp. vinegar and some cinnamon. Dot with butter and bake between two crusts. (350° for 45 minutes)

Try it you'll like it!

Mrs. Wayne Jansen, Turtle Lake, Wisconsin +

Did you know that . . . .

a pie filling will not soak into a pie crust that has been brushed with the beaten white of an egg.

HOLIDAY DELIGHT PIE

1/3 cup butter or margarine
1/3 cup firmly packed brown sugar
1/2 cup pecans, chopped
1 baked 9 inch pie shell
1 pkg. jello vanilla pudding
3 cups milk
1 envelope dream whip

Heat butter and brown sugar with nuts in saucepan until melted. Spread in bottom of pie shell. Bake at 450° for 5 minutes.

Prepare pie filling mix as directed for pie; cool 5 minutes. Stir occasionally. Measure 1 cup, cover with wax paper and chill. Pour remainder into pie shell; chill. Prepare whipped topping mix as directed. Fold 1-1/3 cups into the 1 cup of chilled pie filling. Spread over filling in pie shell and chill. Garnish with remaining whipped topping and pecans.

Worthington BPW

LEMONADE PIE

1/2 cup sugar
1 Tbsp. butter
1 cup water, boiling
1 can frozen lemonade
4 Tbsp. cornstarch
4 egg yolks

Cook the above ingredients and cool.

4 egg whites
1/2 cup sugar
Pinch of salt

Add half of the above meringue to the filling and top with the rest. Brown in oven.

Mrs. C.H. McConnell, Balaton, Shelburne Birthday Club

LEMON PIE

2 cups sugar
1 Tbsp. flour, rounded
1 Tbsp. cornstarch, rounded

Put the above in a large bowl. Toss lightly with a fork and then add the following:

4 eggs, beaten
1/4 cup butter, melted
1/4 cup milk
4 Tbsp. grated lemon rind
1/4 cup lemon juice

Beat all together with electric mixer until smooth. Pour into pie shell. Bake at 375° for 35 - 40 minutes.

Dorothy Weets, Jasper, Eden Jolly Union Club

LEMON LIME CHIFFON PIE

10 inch graham cracker crust
2 egg yolks, slightly beaten
1 pkg. (3½ oz.) lemon pie filling
1 pkg. (3 oz.) lime flavored gelatin
2-1/4 cups water
2 egg whites
1/4 tsp. cream of tartar
1/4 cup sugar

Prepare crust.

In saucepan blend egg yolks, pie filling, gelatin and water. Cook over medium heat, stirring constantly, just until the mixture boils. Place pan in ice water or chill in refrigerator, stirring occasionally until mixture mounds when dropped from spoon.

Beat egg whites and cream of tartar until frothy. Beat in sugar, 1 Tbsp. at a time. Beat until stiff and glossy. Do not underbeat. Fold in gelatin mixture. Pile into pie shell. Chill for several hours until set.

Joan Gertner, Luverne FHA

LEMON PIE

1-1/2 cups sugar
4 Tbsp. flour
4 Tbsp. cornstarch
Grated rind of lemons
1/2 tsp. salt
2 cups boiling water
4 egg yolks
1/3 cup lemon juice
1 Tbsp. butter

Mix sugar, flour, cornstarch and salt together. Add boiling water, stirring constantly. Cook slowly on low heat until thick. Add beaten egg yolks and cook 2 minutes longer on low heat. Add lemon juice, rind and butter. Cool and pour into baked pie shell. Cover with the egg whites. Use 2 level Tbsp. sugar to each egg. Add 1/4 tsp. cream of tartar and a few drops of vanilla -beat until stiff. Add sugar gradually. Cover pie and bake at 350 degrees about 18 minutes until browned.

Mrs. Raymond Feit, Rushmore

LEMON PIE

1-1/2 cups sugar)
2 Tbsp. cornstarch, heaping) Mix
Pinch of salt)

Add 2 cups boiling water. Boil well; add teaspoon butter. Remove from fire. Add rind of one lemon immediately. Then add 2 egg yolks, beaten and the juice of one lemon.

Mrs. Henry England, Balaton, Thimble Club
Mrs. George Nelson, Wilder

LEMON PIE

1-1/2 cups sugar
1/4 cup cornstarch plus 2 Tbsp.
1/4 tsp. salt
1/2 cup lemon juice
1/2 cup cold water
3 egg yolks, beaten
2 Tbsp. butter
1-1/2 cups boiling water
1/2 tsp. lemon extract

In a heavy saucepan, put sugar, water, cornstarch and salt. Mix and add lemon juice, yolks, butter and boiling water. Cook over low heat stirring to a boil - 1 minute.

Pour into pie shell (baked) and cover with meringue.

MERINGUE

3 egg whites, beaten
1/4 tsp. cream of tartar

Beat the above two ingredients. Gradually add 6 Tbsp. sugar. Beat into stiff peaks. Add lemon flavoring. Put on filling. Bake at 400° 8 to 9 minutes.

Mrs. John Rice, Worthington BPW

LEMON PIE

1 lemon
1 cup sugar
3 eggs
Pinch of salt
2 Tbsp. cornstarch
1 cup water

Cut lemon in two and boil a few minutes in 1 cup water. Mix cornstarch, egg yolks and sugar; beat well. Strain lemon juice and combine with the other ingredients. Cook until thick. Put in a baked shell.

Beat egg whites until stiff. Add 2 Tbsp. sugar and 1 tsp. of vanilla. Spread on pie and brown in oven.

Mrs. Daryl Bruns, Worthington, Calvin-Knuth Unit 5

Did you know that . . . .

a frozen egg can be made good as before by placing it in a cup of boiling water for a few minutes.

LEMON CHIFFON YOGURT PIE

2-3 oz. pkgs. lemon flavored gelatin
2 cups hot water
2-8 oz. pkgs. lemon chiffon yogurt
1-8 or 9 inch graham cracker crust, chilled

Dissolve gelatin in hot water. Chill until slightly thickened. Beat until fluffy and thick. Add lemon yogurt and mix lightly. Refrigerate and chill until set, about 1 hour. Pie can be served with whipped cream or topping and a dusting of cracker crumbs, if desired.

Lina Bucka, Minneapolis

FESTIVE MINCEMEAT PIE

Unbaked double crust for 9-inch pie
3/4 lb. ground beef
1-lb. jar mincemeat (12 oz.)
1-1/2 cups shredded apple
1/2 tsp. salt
1/2 tsp. lemon rind
2 Tbsp. lemon juice

Cook ground beef just until gray in color. Pour off drippings. Add remaining ingredients; cook 15 minutes. In making the crust, roll top crust first. Cut 1/2 inch larger than inverted pan. Cut steam slots on top crust. In rolling the bottom crust, allow 1/2 to extend over edge of the pan. Pour filling into pie shell. Place top pastry over filling. Fold lower crust up and over top crust to prevent juices from seeping out. Trim edges. If you desire, brush crust with cream and sprinkle with sugar. Bake in a 375° oven for 35 - 40 minutes. Serve warm.

Worthington, Calvin-Knuth Unit 5

MINI PIES

1-1/2 cup sugar
1 cup butter
2 cups flour
4 eggs
1 tsp. lemon extract
1 can cherry pie mix

Stir together the sugar and butter. Beat in eggs, one at a time. Stir in the flour, and add the lemon extract. Spread in 10½ x 15 inch greased pan. Mark off in squares. Drop a spoonful of cherries in middle of each square. Bake at 350° for 40-60 minutes or until done.

Mrs. Daryle Peters, Bloomfield, Nebraska +

OATMEAL PIE

2 eggs
1/2 stick butter, melted
3/4 cup quick-cooking oats
3/4 cup flaked coconut
3/4 cup sugar
3/4 cup white corn syrup
1/4 tsp. salt
1/4 tsp. vanilla

Beat eggs until light. Add remaining ingredients and mix. Put in unbaked pie shell and bake in 350 degree oven for 45 minutes. Serve with cool whip.

Mrs. Gary Fish, Winona

ORANGE PIE

CRUST

3/4 cup graham cracker crumbs
2 Tbsp. sugar
1/4 cup butter, melted

FILLING

1 pkg. Knox gelatin
1/2 cup sugar
1/8 tsp. salt
1 cup water
1 can orange juice, frozen
1 cup whipped cream

Mix gelatin, sugar and salt in pan. Add water; cook until gelatin dissolves, stirring constantly. Remove from stove. Add the orange juice. Chill until mixture mounds. Whip cream stiff and add to orange juice mixture. Pour into pan. Put crumbs on top. Chill.

Windom, Dale Ladies Aid

FRESH CRUMB PIE

1 unbaked pie crust
5 peaches, peeled and cut in quarters
3/4 cup sugar
2/3 cup flour
1/4 tsp. cinnamon
1/3 cup butter or margarine
1 Tbsp. lemon juice

Combine sugar, flour and cinnamon; cut butter into the flour. Sprinkle lemon juice over flour mixture. Put half of flour mixture in raw crust. Place peaches, cut side up, on top of crumbs in a circle. Sprinkle remaining crumb mixture over peaches. Bake in a 400 degree oven for 40 minutes. Serve with whipped cream.

Mrs. Marvin Showers, Jackson

PEACH CUSTARD PIE

2 cups peaches, sliced
3 eggs
1 cup sugar
2 Tbsp. melted butter
2 Tbsp. flour

Beat eggs until fluffy, gradually beat in sugar and flour. Add melted butter. Pour over peaches in unbaked pie shell. Bake at 400 degrees for 10 minutes then at 350 degrees for 35 minutes or until filling is set.

Lois Smith, Worthington BPW

PEACH PIE

1/2 cup margarine)
1-1/4 cups flour)
1 Tbsp. sugar) Blend and press into pie pan

Reserve 1/4 cup of the above mixture and add 3 Tbsp. sugar. Slice 6 large peaches into bowl and mix with 1 Tbsp. lemon juice, 1/2 cup sugar blended with 2 Tbsp. flour. Pour into crust and sprinkle with first mixture. Chopped almonds may be sprinkled on top. Cinnamon is optional. Bake in moderate oven.

Mr. and Mrs. V M Vance, Worthington *

OPEN PEACH PIE

2/3 cup flour, sifted
6 fresh peaches
1/4 cup butter
1 cup sugar
Dash of nutmeg

Sprinkle 1/2 Tbsp. of flour on the bottom of pie shell. Pare and slice the peaches into the shell. Combine the remaining flour, butter and nutmeg. Put over peaches, making a crumble top. Bake at 425 degrees for 10 minutes and then at 350 degrees for 40 minutes.

Slayton FHA

A serene atmosphere at the dinner table is essential to digestion.

PEANUT BUTTER CRUNCH PIE

1/2 cup whipping cream
1 qt. vanilla ice cream
1/2 cup peanut butter, crunch style

Whip cream. Soften ice cream in large bowl. Add peanut butter. Fold in. Fold in cream and lay in cooled graham cracker crust. Chill and freeze about 5 hours. Remove about 10 - 15 minutes before serving.

Mr. and Mrs. Jack Messer, Blue Earth *

PEANUT BUTTER PIE

Mix 1/3 cup peanut butter with 3/4 cup powdered sugar. Blend well and put 2/3 cup of mixture in bottom of baked pie shell. Save the rest for the top.

FILLING

Mix 1/3 cup flour, 1/2 cup sugar, 1/8 tsp. salt, 2 cups milk and 3 egg yolks. Cook until thick. Add 2 Tbsp. butter. Pour in pie shell and top with meringue.

MERINGUE

Beat 3 egg whites until stiff. Add 1/4 tsp. cream of tartar, 1/2 cup sugar, to which 1 Tbsp. cornstarch has been added. Beat until stiff. Put on pie filling and sprinkle reserved topping on top. Bake 15 minutes until light brown (350°).

Judy Thies, Pipestone, Eden Jolly Union Club

PECAN PIE

3 eggs
1/2 cup sugar
1/2 cup dark corn syrup
1/2 cup light corn syrup
1/2 tsp. vanilla
1/3 cup butter, melted
1/2 cup pecan halves

Beat together with rotary egg beater the following: eggs, sugar, corn syrups, vanilla and melted butter. Put in 9 inch unbaked pie shell. Arrange pecan halves on top of mixture. Bake at 375° for 15 minutes reduce heat to 325° for 25 to 35 minutes.

Thelma Spielman, Rushmore, Legion Auxiliary

PECAN PIE

1 unbaked 9 inch pastry shell
3 eggs, slightly beaten
1 cup dark corn syrup
1 cup sugar
2 Tbsp. butter, melted
1 tsp. vanilla
1/8 tsp. salt
1 cup pecans

Combine ingredients, adding nuts last. Pour into pastry shell and bake in preheated 400° oven for 15 minutes. Reduce heat to 350° and continue baking 30 to 35 minutes. Filling should be less set in center than around the edges.

Mrs. Earl Missling, Jeffers, Odegaard-Quade Unit 401

PINEAPPLE SOUR CREAM PIE

3/4 cup sugar
1/4 cup flour
1/2 tsp. salt
} Combine in saucepan

1-No. 2 can (2½ cups) crushed pineapple
1 cup sour cream
1 Tbsp. lemon juice
2 eggs
} Add and cook

Stir until mixture thickens. When it boils, cook 2 minutes. Stir part of mixture into beaten egg yolks, return to hot mixture and cook 1 minute, stirring constantly. Cool. Make meringue from egg whites and return to oven to brown.

Mr. and Mrs. Raymond Mork, Worthington *

Here are 4 tips to prevent weeping between the meringue and the filling:

1. gradually beat sugar into the frothy egg whites
2. continue beating until sugar is dissolved and meringue stands in high peaks
3. seal meringue securely to edge of crust
4. do not overbake meringue

PINK LADY CHIFFON PIE

CRUST

Make a crust of 1 cup corn flakes crumbs, 2 Tbsp. sugar, 1/3 cup melted butter and arrange in pie plate. Cool.

1 cup evaporated milk, cooled
2 pkgs. Knox gelatin
1 cup water
1/2 cup sugar
1 can frozen pink lemonade
1 tsp. almond extract
Ice cubes
Strawberries or oranges

Mix gelatin and water. Place over low heat to melt. Remove from heat and add sugar. Stir until dissolved. Pour mixture into a 1 quart measuring cup and add pink lemonade, extract and 3 ice cubes. This should make 3 cups liquid. Stir until ice is melted. Beat in milk. Fold in gelatin mixture. Pour into crumb pie shell and chill. Serve garnished with cherries, berries or oranges.

Windom, Dale Ladies Aid

PUMPKIN PIE

1-1/2 cups pumpkin
1 cup brown sugar
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. ginger
3 eggs, slightly beaten
1-1/2 cups rich milk

Mrs. Leo Kaufenberg, Lucan Unit 467

RASPBERRY CREAM PIE

CRUST

8 graham crackers, crushed
6 Tbsp. butter
3 Tbsp. sugar

Bake at 350 degrees for 10 minutes.

RASPBERRY SAUCE

2 cups raspberries, fresh or frozen)
1/2 cup sugar)
2 cups water) Boil until thick; Cool
1/4 cup cornstarch)

Cream 2-3 oz. pkgs. cream cheese with 1/2 cup powdered sugar
Add 1/2 pt. whipping cream, whipped with 1 tsp. vanilla and 3 to 4 Tbsp. sugar.
Alternate cream and raspberry sauce, ending with raspberries.
Set in refrigerator.

Kristine and Bruce Kelm, Westbrook
Rosehill Sunshine 4-H Club

RHUBARB CREAM PIE

1 baked pie shell

2 Tbsp. butter	)
1 cup sugar	) Cook together
2 cups rhubarb, diced	)
1/4 cup sugar	)
2 Tbsp. cornstarch	)
2 egg yolks, beaten	) Mix together
1/4 cup cream	)
1/8 tsp. salt	)

Combine mixtures and bring to a boil. Cool. Top with egg white meringue.

Viola Leopold, Heron Lake, Evangelical Lutheran SS
Anna C. Evjen, Sherburn
Mrs. Norma Wilk, Fairmont

RHUBARB PIE

4 cups rhubarb, cut
1-1/3 cups sugar
2 egg yolks
5 Tbsp. cream
3 Tbsp. flour

Mix and pour into unbaked pie shell and bake until done. Cover with meringue from egg whites and brown.

Mrs. Anne Haag, Trosky American Legion Auxiliary

RHUBARB PIE

4 cups rhubarb
2 cups sugar

Let the two above ingredients stand overnight.
Next day cook above mixture until done. Add 1 pkg. strawberry jello. Stir until dissolved. Set aside until it starts to set.
Whip 1 cup cream. Fold in and put in graham cracker crust.

Mrs. Arthur R. Hussong, Brewster

RHUBARB PIE

3 cups rhubarb
2 egg yolks
1 cup sugar
1 heaping Tbsp. flour
1 Tbsp. butter

Beat 2 egg whites and add 1/4 cup sugar. Bake 10 minutes at 450 degrees and then 45 minutes at 375 degrees.

Slayton FHA
Mrs. Marvin Ailts, Rushmore Legion Auxiliary

SUPER RHUBARB PIE

1-1/2 cups rhubarb
1-1/4 cups sugar
3 Tbsp. water

Cook until soft. Dissolve 1-3 oz. pkg. strawberry jello in hot rhubarb. Cool until slightly thickened. Fold in 1 cup whipped cream. Pour in baked crust. Chill.

Lorraine Halbur, Iona

SODA CRACKER PEACH MERINGUE PIE

MERINGUE

2 eggs
3/4 cup sugar
18 soda crackers, crushed
1 tsp. vanilla
1/4 cup nuts, chopped

Beat eggs until light and lemony. Add sugar, gradually beating. Fold in cracker crumbs, vanilla and nuts. Bake in a buttered pie tin at 350 degrees for 20 - 25 minutes.

TOPPING

10 marshmallows, cut
1/4 cup orange juice

Combine and let stand. Add the following:

1/2 pt. whipped cream
1/3 lb. sugar
1/4 cup nuts, chopped
1/8 cup maraschino cherries

Place layer of finely sliced peaches on baked meringue. Add topping. Let stand in refrigerator at least 2 hours before serving. This recipe makes one pie.

Mr. and Mrs. F. Hardy Rickbeil, Worthington *

SODA CRACKER PIE

14 soda crackers, rolled fine
3 egg whites, beaten stiff
1 cup sugar
1/2 cup walnuts, chopped
1/2 tsp. baking powder
1-1/2 tsp. vanilla

Beat egg whites until stiff. Fold in sugar and vanilla. Fold in crackers, baking powder and walnuts. Bake in well greased 9 in. pie plate at 350° for 30 minutes.

TOPPING

Beat 1 cup whipping cream until stiff. Fold in 1 box thawed frozen strawberries, well drained. Spread into crust and refrigerate 4 hours or more.

Margaret Mangledorf, Slayton

SOUR CREAM PIE

1 cup white sugar
1 cup sour cream
1/2 cup raisins
Dash of salt
1/2 tsp. cinnamon
1/4 tsp. cloves
4 egg yolks
2 egg whites

Beat eggs and add other ingredients and cook until thick. Cool and put in baked pie shell.

MERINGUE

Beat 2 egg whites until foamy. Add dash of salt and 1/4 tsp. cream of tartar, 4 Tbsp. sugar and vanilla. Put onto pie. Bake in 400 degree oven 8 to 10 minutes.

Isabelle Kramer, Milroy Unit274

SOUR CREAM RAISIN PIE

Simmer 1-1/2 cups raisins in small amount of water while you mix custard part. Drain off leftover water.

3 egg yolks
1-1/2 cups sour cream
1 cup sugar
Dash of salt
3 tsp. cornstarch, level

Stir into raisins and cook until thick. Put into baked pie shell and top with egg whites.

Slayton FHA

SOUTHERN CHESS PIE

1-1/2 cups sugar
1 stick butter or margarine, melted
1 Tbsp. cornmeal
1/4 tsp. salt
1 Tbsp. vinegar

Mix sugar and cornmeal; blend with butter. Add other ingredients and mix well. Bake at 400° for 10 minutes then reduce to 250° for 40 minutes. Pour into unbaked shell.

Mrs. Ole H. Olson, Westbrook *

SOUTHERN PIE

3/4 cup grape nuts cereal)
1/2 cup warm water) Mix
3 eggs, well beaten)

Let stand until water is absorbed. Blend in 3/4 cup sugar, 1 cup dark syrup, 3 Tbsp. melted butter, 1 tsp. vanilla and 1/4 tsp salt. Fold together.

Bake in unbaked pie shell until filling is puffed completely across. Cool. Serve with whipped topping.

Clara Dock, Jasper, Eden Jolly Union Club

SQUASH PIE

1-1/4 cup mashed, cooked squash
3/4 tsp. salt
1-1/8 cup milk
2 eggs
3/4 cup sugar
3/4 tsp. cinnamon
1/3 tsp. nutmeg
1/3 tsp. ginger
1 Tbsp. butter, melted

Beat all ingredients together with rotary beater. Pour into an unbaked 8 inch pastry shell. Bake in a 425 degree oven about 45 minutes.

Emma Anderson, Avoca, Good Will Club

STRAWBERRY PIE

1 baked pie shell
1 small pkg. cream cheese
2 - 3 Tbsp. cream
1 qt. strawberries
1 cup sugar
3 Tbsp. cornstarch

Moisten cream cheese with 2 to 3 Tbsp. cream. Spread over shell. Take 1 pint of strawberries and insert in cheese. Make a thickened sauce of 1 pint berries with sugar and cornstarch. Bring to boil. Cool. Pour over raw berries. Serve with whipped cream.

Mrs. Robert Eilders, Ocheyedan, Iowa +

FRESH STRAWBERRY PIE

1-3 oz. pkg. strawberry jello
1-2/3 cup boiling water
2 cups cool whip
2 Tbsp. sugar
Red food coloring
1 baked 9 inch crumb crust
1-1/2 cups strawberry halves

Dissolve gelatin in boiling water. Chill until semi-set. Measure 1/2 cup and blend into cool whip and sugar. Tint to desired shade with food coloring. If necessary, chill this mixture until firm enough to mound. Spread over bottom and up sides of the crumb crust. Stir strawberries into remaining thickened gelatin. Gently spoon on top of the cool whip mixture. Chill at least 3 hours.

Mrs. Dennis Stephens, Houghton, Michigan +

STRAWBERRY PIE

Put 1 quart of berries into a baked pie shell.
Boil until thick and clear -
1 cup sugar
4 Tbsp. cornstarch
4 Tbsp. white Karo syrup
1 cup water
Pinch of salt

Add 1 oz. strawberry jello, a little red food coloring, and pour over berries hot. Chill and serve with whipped cream.

Mrs. Carl Jorgensen, Fairmont

STRAWBERRY PIE FILLING

1 cup sugar
1 cup water
2 Tbsp. cornstarch
1 tsp. red food coloring

Cook until thick and clear.

Stir in 3 Tbsp. strawberry jello. Cool. Pour overfresh strawberries which have been placed in pie shell. Refrigerate. Top with whipped cream. Serve.

Mrs. Dennis Fuller, Amboy, Jennings Unit 276
Slayton FHA

STRAWBERRY PIE

Mix 3 Tbsp. cornstarch with 1 cup sugar. Add 1 cup of cooked strawberries;cook a few minutes and then cool.

Fill baked pie shell with raw strawberries and pour above mixture over berries. Set in refrigerator to cool. Top with whipped cream and serve.

Mrs. J. Cunningham, Worthington, Calvin-Knuth Unit 5

STRAWBERRY PIE

Pile whole strawberries into 1 baked and cooled pie crust.

Cook 1 cup sugar, 1 cup water, 2 Tbsp. cornstarch, and 2Tbsp corn syrup. Cook unill clear. Add 2 Tbsp. strawberry gelatin and a few drops of red food coloring. Cool and pour over strawberries. Chill and top with whipped cream.

Mrs. Arnold Post, Lakefield +

Did you know that . . . .

Pies, the favorite American dessert, originated in ancient Greece, according to legend. Later the Romans conquered the Greeks and learned the art of making pastry. The Romans filled all their pastries with beautiful fruit from near and far.

STRAWBERRY PIE

1-10 inch baked or crumb crust.
1-10 oz. pkg. frozen strawberries, slightly thawed
2 egg whites
1 cup white sugar
1 Tbsp. lemon juice
3/4 cup whipped cream or 1 pkg. Dream Whip
1 tsp. vanilla

Mix together egg whites, berries, sugar and lemon juice.Beat slowly at first, then at high speed for 15 minutes. Fold in the whipped cream and vanilla. Freeze at least 4 hours.

Dayla Becker, Northrup, Schwieger-Kahler Unit 522

STRAWBERRY PIE

1 small pkg. of frozen strawberries
1 cup sugar
1 tsp. vanilla
2 Tbsp. lemon juice
2 egg whites
1/8 tsp. salt

Cut up berries while still frozen and rest of the ingredients. Pour in mixer bowl, beating slowly at first and then turn to full speed beating 15 minutes.(If strawberries are juicy, drain them.)

Pour into baked pie shell. Freeze. Top with whipped cream, and garnish with a strawberry.

Note: Be sure you beat 15 minutes. That is the secret for this special pie.

Ida E. Larson, Fairmont

SOUR CREAM RAISIN PIE

1 cup raisins
1 cup sweet cream
1 Tbsp. flour
3 egg yolks
1/2 cup sugar
1 tsp. vanilla

Put raisins in saucepan and cover with water. Cover and cook until tender. Drain off water. Add cream, egg yolks, flour, sugar and cook until thick - no longer. Add vanilla. Put in a baked pie shell.

MERINGUE

3 egg whites
1/4 tsp. cream of tartar
6 Tbsp. sugar
1/2 tsp. vanilla,optional

Brown meringue at 400° for 5 - 8 minutes.Lower to 350° until brown.

Mr. and Mrs. Conrad Tatarek, Wells *

Quantity

There is a time for some things,
And a time for all things;
A time for great things
And a time for small things.

SPECIAL BROWNIES

1-1/4 lbs. shortening
6 cups sugar
2 Tbsp. vanilla
1 Tbsp. salt
1 dozen eggs
3/4 lb. unsweetened chocolate
3 cups flour
3 cups nutmeats

Cream first 4 ingredients well and add eggs 3 at a time;beat well after each addition until all are added. Then add flour and mix well. Add melted unsweetened chocolate and beat well. Lastly, add chopped nutmeats.

Grease 2 cookie sheets (12 x 18 inches.) Spread batter in pans and bake 40 minutes in a 325 degree oven.

Mrs. Dale Kemper, Lismore Grade School

BARBEQUE

1-lb. hamburger
6 slices bacon
1/2 cup onions
1/4 cup green pepper
2 cups tomato juice
1 can mushroom soup
1 tsp. chili powder
1/2 tsp. allspice
Salt and pepper to taste

Saute' onions and pepper in oil. Add hamburger and brown.

While this is cooking, cut bacon in small pieces. Fry until crisp and drain on paper towel.

Put browned hamburger and fried bacon in a roaster.Add other ingredients and bake at 325 degrees for 1 hour.

Note: Sometimes I use 5 lbs. hamburger and enlarge the recipe 5 times. This makes enough for a large picnic,etc or you can freeze what you don't use right away.

Mrs. C. O. Leak, Wgtn., Calvin-Knuth Unit 5

BARBEQUE

10 lbs. hamburger)
2 to 3 lbs. onions, ground) Brown

3 cans tomato soup)
3 bottles catsup, small)
1/2 bottle (Derby) steak sauce,optional)
4 tsp. chili powder) Simmer
10 tsp. salt)
4 tsp. pepper)
1 cup brown sugar)
3/4 cup vinegar)

Add to hamburger and simmer again. Serve on buns. This can be frozen. This recipe is enough for about 125 buns.

Mrs. Norbert Johanneck, Wabasso, Victor Hirsch Unit 263

BAKED BEANS

4 gallons pork and beans
4 bottles catsup
2 cups onions
3 lbs. fried bacon
1-lb. brown sugar
Dry mustard

Mix together.
This recipe serves 200 persons.

Mr. and Mrs. Abner Brandt, Lakefield *

BUNS

4 pkgs. yeast
6 cups warm water
1 Tbsp. sugar
flour to make soft dough

Let rise 1 hour in warm place. Add 1 Tbsp. salt, 1/2 cup of sugar, 1/2 cup lard and add more flour to make a soft dough. Let stand 15 minutes. Make into buns; put in greased pans. Let buns rise 2 hours. Bake at 400° for about 20 minutes.
Note: These are very good and the recipe makes a big batch.

Mrs. Harry Egdorf, Jeffers

CHILI

2 lbs. ground beef
1 green pepper, chopped
1 large onion, chopped fine
1 cup celery, chopped
1 can red kidney beans
2 qts. whole tomato sauce
Chili powder to taste
1 tsp. garlic powder
1 tsp. salt
1 tsp. pepper
1 tsp. sugar, scant

Brown onions and beef in electric fry pan at highest heat. Add spices, green pepper, celery and tomatoes. Turn your gauge to a good simmer for 1 hour; then add kidney beans just until beans are warmed through. Serve leftovers. This freezes well.

Mr. and Mrs. Lee Fagerness, Rushmore *

FUDGE

4 cups sugar
1-3/4 cup carnation milk
1/2 cup margarine

Boil the above to soft ball. Remove from heat. Add while hot:
1 pt. marshmallow creme
3 large hershey bars
2 pkgs. chocolate chips
Vanilla
Butter

Pour into 11-13 inch pan.

Mrs. Robert Eilders, Ocheyedan, Iowa +

BAKED SCRAMBLED EGGS

1 dozen eggs
2-1/2 cup milk
1 tsp. salt

Allow 2 eggs per person. Increase recipe as needed, keeping these proportions.

Beat eggs just to break yolks. Add milk and salt. Mix together well. - Warm milk will shorten baking time for large quanities.

Pour into buttered loaf pans or roasters - a 9 x 13 pan will hold 2 dozen - electric roaster will hold 4 dozen.

Bake at 325° for 45 minutes until set. Stir after 20 minutes Add chopped ham or meat.

Note: For 20 dozen eggs you will need 4 electric roasters and 2 pans in the oven. Allow more time than 45 minutes for roasters.

Mr. and Mrs. John Galle, Windom *

MEAT BALLS

10 lbs. ground beef
1 large loaf of bread cut into cubes, sort of dry
4 Tbsp. salt
3 Tbsp. pepper
2 Tbsp. nutmeg
12 eggs

Mix all the above ingredients. Add 5 cups of milk and form into balls; brown in pan and save the drippings. Add 1 cup of evaporated milk, 4 chicken bouillon cubes, 4 cups water, make a mixture of flour and water to thicken and add 4 cans cream of celery soup. Pour over meatballs and simmer in medium oven for 45 minutes to 1 hour.

Mr. and Mrs. Robert Beckman, Lake City *

PIE CRUST

4 cups flour
1-3/4 cup lard
1/2 tsp. salt
1 tsp. baking powder
1/2 cup water
1 tsp. vinegar
1 egg beaten

Mix well until it holds together. Put in refrigerator for awhile, overnight is better. This is enough for 3 double crust pies.

Mr. and Mrs. Abner Brandt, Lakefield *

PUMPKIN PIES A LA FREEZER

8 eggs
4 cups sugar (may use part brown sugar)
4 Tbsp. flour, heaping
1-1/2 tsp. cloves
1 tsp. nutmeg
2 tsp. cinnamon
1/2 tsp. ginger
4 Tbsp. dark syrup
4-1/2 cups milk
1-No. 2½ can pumpkin

Combine eggs, sugar, flour and spices. Beat well. Blend in syrup and pumpkin; add milk. Beat well. Turn into 4 or 5 pastry-lined pie pans. Bake at 450° 10 minutes then at 350° about 40 minutes. Cool. Freeze.

Relax and consider yourself organized!

Clifton and Irene Holmquist, Okabena +

PARTY PUNCH

2 pkgs. Kool-ade, any flavor
2 cups sugar
2 qts. water
1-46 oz. can pineapple juice
1 qt. ginger ale

Mix Kool-ade, sugar and water. Add pineapple juice; chill. Pour over ice ring in punch bowl. Chill the ginger ale and add to punch bowl. Serve immediately.

Note: 1 pkg. cherry Kool-ade and 1 pkg. raspberry make good flavor combinations.
For green punch, use lemon-lime Kool-aid.
For extra special punch, put 3 pints sherbet in punch bowl and pour the punch over.
You may freeze pieces of fruit in the ice ring.

This yields 50 ½ cup servings.

Mrs. Bernard Dannhoff, St. James

POTATO SALAD

30 lbs. potatoes
1/4 cup salt
3 qt. celery
3 - 4 cups onion, chopped
7 dozen hard boiled eggs
2 qts. salad dressing
1 pt. salad mustard
1/2 cup sugar

This recipe serves 200 people.

Mr. and Mrs. Abner Brandt, Lakefield *

SCALLOPED POTATOES AND HAM

10 qts. potatoes, raw,peeled and sliced
3 qts. diced ham
1/2 cup onion, chopped
1 cup flour
2 Tbsp. salt
2 cans cream of mushroom soup
3 qts. scalded milk

Grease a large roaster. Put in layer of potatoes, sprinkle flour, salt and chopped onion over the potatoes. Add a layer of ham. Continue with alternate layers and end with potatoes on the top. Mix the 3 qts. scalded milk with the 2 cans mushroom soup - pour over the top.

Bake at 350° until potatoes are tender.

This recipe serves 50 people.

Mrs. Bernard Dannhoff, St. James

QUANTITIES TO SERVE 50 PERSONS

Food as purchased	Individual Portion	Amount Needed for 50
Beef, rolled rib roast	1/4 lb. meat	25 lbs.
Chicken, diced, for creaming	1/2 cup	6 5-5½ lb. fowl
Ham, boned, canned	1/4 lb.	2 8 lb. hams
Ham, baked	4 oz.	2 12-14 lb. hams
Meat Loaf	1/4 lb.	5 2½ lb. loaves
Pork Chops	3/4" thick chop	17 lbs.
Turkey, roast	12 oz.	45 lbs.
Veal, cutlet	5 oz.	16 lbs.
Beans, green or wax, market	4 servings	12½ lbs
Cabbage, raw for slaw	1/3 cup slaw	10 lbs.
Carrots	3 servings	17 lbs.
Cauliflower	4 servings	12 lbs.
Corn, on cob	1 ear	50 ears
Lettuce, for salad	1/5 head	12 large heads
Potatoes, boiled	1 potato	25 lbs.
Potatoes, mashed	1/2 cup	20 lbs.
Potatoes, sweet, glazed	1 potato	25 lbs.
Tomatoes, fresh for salad	3 slices each	30 tomatoes
Apples, for pie	1/6 of 9" pie	12-15 lbs.
Bread, lb. loaves	3 half slices	6 loaves
Butter	1 pat, ¼" thick	1-1/2 lbs.
Coffee	3/4 cup beverage	1-1½ lbs.
Crackers	2 crackers	1 lb.
Cream, coffee	2 Tbsp.	1-1/2 qts.
Cream, whipping	2 Tbsp. whipped	1 qt.
Ice Cream, brick	1/7 of a qt.	8 qts.
Olives	2 olives	2 qts.
Pickles	2 small pickles	2 qts.
Punch	2/3 cup	2 gals.
Rolls or Biscuits	1½ rolls	6½ dozen

Salads

If thou hast yesterday thy duty done,
And thereby cleared firm footing for today,
Whatever clouds may dark tomorrow's sun,
Thou shall not miss thy solitary way.

APPLE SALAD

2 cups applesauce, strained
1 small pkg. raspberry jello
1 (7 oz.) bottle of 7-Up
Juice and rind of 1 orange

Pour applesauce into a pan and heat to boiling. Remove from heat and stir in jello. Add the grated rind and orange juice and the 7-Up. Pour into pan and chill. This may be served with a topping made of 1/2 part whipped cream and 1/4 part salad dressing.

Mrs. Mike Matuska, Amboy, Jennings Unit 276

APPLESAUCE SALAD

Melt 1-1/2 Tbs. red hot cinnamon candies in 2 cups boiling water. Add 1 large pkg. cherry jello and stir until dissolved.

Cool and add :
2 cups thick applesauce
2/3 cup cold water
1 cup finely chopped celery
1/2 cup chopped nuts

Set until firm.

Mrs. Daryle Peters, Bloomfield, Nebraska +

BANANA AND ONION SALAD

Slice bananas and add diced onions accordingly when making potato salad. Mix together with salad dressing thinned with small amount of milk. You can add a few nutmeats, if desired. This is very good with roast beef.

Judy Thies, Pipestone, Eden Jolly Union Club

BLACK CHERRY SALAD

2 pkgs. black cherry jello
2 cups water, boiling
2 cups juice from pineapple and cherries
1 can chunk pineapple
1 can bing cherries

When jello begins to set, add diced 8 oz. pkg. cream cheese, pineapple, cherries and some slivered almonds.
Pour into mold to set.

Mr. and Mrs. Robert Ditch, Okabena *

BLUEBERRY GELATIN SALAD

1 6 oz. pkg. black raspberry gelatin
1 No. 303 can crushed pineapple
1 No. 2 can blueberries, drained
1 cup chopped pecans
1/2 pt. whipping cream

Dissolve gelatin in large mixing bowl with 2 cups of boiling water. Let cool awhile, then add pineapple and juice of blueberries. Let partly set. Then whip up and add blueberries and the nuts. Fold in whipped cream and chill. This serves 16.

Dorothy Kuck, U.H.M. of North Redwood

BING CHERRY SALAD

1 No. 2 can pitted bing cherries
1 No. 2 can pineapple tidbits
2 cups coca cola
2 pkgs. cherry gelatin
2-3 oz. pkgs. cream cheese

Drain juice from cherries and pineapple. Heat juice and water to make two cups. Dissolve jello in liquid. Add cola. When slightly thickened, add fruit and cream cheese broken into small pieces. If you prefer, cheese may be dissolved in warm liquid. Pour into mold.

Mr. and Mrs. Isaac Davis, St. James *

Did you know that . . . .

when making gelatin salads in molds if you grease your mold cups with salad dressing the mold will slip out perfectly without dipping the mold cup in hot water.

BEAN SALAD

1 can yellow beans)
1 can green beans) Drained
1 can kidney beans)
1/2 cup chopped green pepper
1/2 cup chopped onion

DRESSING

1/2 cup sugar
1/2 cup salad oil
1/2 cup white vinegar
1 tsp. salt
1/2 tsp. pepper

Mix dressing all together and pour over vegetables.

Let stand 24 hours or overnight in the refrigerator. Stir occasionally. This dressing can be heated and poured over ingredients.

Mrs. O.A. Severson, Pipestone, Michael-Boock Unit 6
Mrs. Walter Miller, Pipestone, Michael-Boock Unit 6
Mrs. Esther Conrad, Holland, Needlecraft Club
Mr. and Mrs. C. I. Piper, Blue Earth *

BROKEN GLASS SALAD

Prepare in separate flat pans (8 x 8) 1 pkg. lime jello 1 pkg. orange and 1 pkg. cherry jello with 1 cup hot water and 1/2 cup cold water. Let set.

Heat drained pineapple juice from No. 2 can in which is dissolved 1/4 cup sugar. Remove from heat and dissolve 1 pkg. lemon jello. Chill until syrupy. Whip 1 cup cream. Fold in lemon jello mixture. Also fold in set jello cut in cubes and pineapple cut in cubes.

Barb Harmsen, Worthington +

CABBAGE SALAD

1 cup vinegar
1 cup sugar
1 tsp. celery seed
1 tsp. dry mustard
1 tsp. salt

Bring to a boil and cool.

1 green pepper, optional
1 onion
1 large head of cabbage

Grind all together. Add above liquid when cool.

Mrs. Robert Eilders, Ocheyedan, Iowa +

COLD SLAW

1 medium head cabbage, shredded
1/2 cup sugar
1 small onion, chopped
1 green pepper, chopped
6 stuffed olives, sliced, Optional

1 cup vinegar	)
1 tsp. salt	)
1 tsp. celery seed	)
1 tsp. prepared mustard	) Boil three minutes
1/8 tsp. pepper	)
1/2 cup salad oil	)

Toss first 5 ingredients into large bowl. Add dressing hot. Cover and refrigerate for 24 hours.

Mrs. Jim Gertsema, Luverne +

CABBAGE SALAD

1 qt. grated cabbage	)
2 tsp. salt	) Let stand 1 hour
1 cup water	)
1 cup sugar	)
1/2 cup vinegar	) Boil
1/2 cup water	)

Cool and add 2 tsp. mustard seed. Drain cabbage of all water, add 1/2 cup chopped celery and 1/4 cup chopped red pepper.

Mix all together and put in fruit jar. This will keep in the refrigerator several weeks.

Mrs. Mabel Sydness, Lakefield

All things are changing and we are changing with them.

FROZEN COLE SLAW

1 medium head cabbage, shredded
1 carrot, grated
1 green pepper, chopped
1 tsp. salt

Mix salt with cabbage; let set for 1 hour. Squeeze out the excess moisture. Add carrot and pepper. While cabbage is standing make this dressing

1 cup vinegar
1/4 cup water
1 tsp. whole mustard seed
1 tsp. celery seed
2 cups sugar

Boil 1 minute. Cool. Pour over cabbage mixture. Put into air tight containers and freeze. Thaw and serve.

Cherry Dock, Jasper, Eden Jolly Union Club
Mrs. Arnold Schulz, Worthington, Worthwhile Study Club

CARROT SALAD

1 pkg. orange jello dissolved in 1-3/4 cup hot water
1/2 cup mayonnaise
2 tsp. vinegar
1 cup carrots, grated
1/2 cup celery, chopped

Dissolve jello in hot water. Cool. Blend in rest of the ingredients. Chill in 9 x 9 pan or put in individual molds.

Margaret Mangledorf, Slayton

CHERRY SALAD SUPREME

First Layer

1 small pkg. respberry jello
1 cup hot water
1 can cherry pie mix

Mix well together and spread in 9 x 13 pan. Let set.

Second Layer

Mix 1 pkg. lemon jello dissolved in 1 cup water. Cool, but do not set. Add 1-3 oz. pkg. cream cheese, 1/3 cup mayonnaise, 1/2 cup whipped cream, 1 cup small marshmallows, and 1 8 oz. can of crushed pineapple. Mix together well. Gradually pour the jello into the mixture. Then pour over the first layer. Let set.

Mrs. Elsie Schmidt, Slayton, Good Will Club

CHEESE AND PINEAPPLE SALAD

3/4 cup sugar
1/2 cup syrup from canned pineapple
1 Tbsp. (1 envelope) unflavored gelatin
1/4 cup cold water
Juice from 1 lemon, water and sugar to taste
1 cup crushed pineapple, drained
1 cup American cheese, grated
1 cup heavy cream, whipped

Dissolve sugar in pineapple syrup over low heat. Add gelatin softened in water. Chill until partially set; add pineapple and cheese. Fold in whipped cream. Chill until firm. Serve with salad dressing.

Mr. and Mrs. Jack Messer, Blue Earth *

CHICKEN PINEAPPLE SALAD

1 stewed chicken
1 large can Spam, cubed
1-12 3/4 oz. can chunk pineapple
2 cups celery, cut up
1-3/4 cup green grapes

DRESSING

1-1/2 cups salad dressing
1 Tbsp. mustard
4 Tbsp. lemon juice
1 tsp. salt

Marleen Johnson, Tracy, Tracy Mrs. Jaycees

CHICKEN SALAD

1 cup or small can diced chicken
1 cup celery, diced
1 cup carrots, shredded
1 tsp. or more minced onion
1/2 cup mayonnaise
1 tsp. vinegar

Mix all together and add to this one can shoestring potatoes

Oscar Iverson Unit 133, Jasper

Eggs and oaths are easily broken.

HOT CHICKEN SALAD

Prepare 4 cups chicken, cut up (turkey can also be used). Combine the chicken with 2/3 can cream of mushroom soup, 1 tsp.of salt, 1 Tbsp. chopped onion, 2 Tbsp. lemon juice, 2 Tbsp. chopped pimiento, 2 cups chopped celery and 1 cup salad dressing. Put in casserole and top with 1 cup grated cheese, 2/3 cup slivered almonds and 1-1/2 cups crushed potato chips. Bake 30 minutes at 350 degrees.

This salad serves 8 to 10 persons.

Cherry Dock, Jasper, Eden Jolly Union Club

CHICKEN MACARONI SALAD

3 cups elbow macaroni, cooked, drained and cooled (6 oz. pkg)
1 cup celery, diced
2 cups chicken, cooked and diced
2 Tbsp. onion, minced
1/2 cup salad dressing thinned out with sweet pickle vinegar
1 tsp. prepared mustard
Salt and pepper to taste
1 or 2 hard cooked eggs.

Mix.
Chill before serving. Other meat variations may also be used

12 oz. can corned beef
16 oz. can salmon, drained
2 cups diced beef or ham

Mrs. Harold Gannon, Trosky Unit 465

COTTAGE CHEESE SALAD

1 pkg. lemon jello
1 cup boiling water
1 small can crushed pineapple

Cool until it begains to thicken. Add to cottage cheese.

Mrs. Daryl Bruns, Worthington, Calvin-Knuth Unit 5

Did you know that . . . .

you can get more juice out of lemons by quickly heating them in hot water for several minutes before squeezing.

CRANBERRY SALAD

1 lb. cranberries, ground
2/3 cup to 1 cup sugar
1 large can crushed pineapple, drained
1/2 pkg. small marshmallows

Mix all together and put in refrigerator overnight. Next day fold in whipped cream and serve.

Heron Lake FHA

CRANBERRY SALAD

1 lb. cranberries, ground)
2 oranges, ground) Mix and let stand 1 hour
1-3/4 cup sugar)
1 cup apple, diced)
1/2 cup celery, diced) Add to above mixture

1/2 cup nuts
2 pkgs. strawberry jello dissolved in 2 cups boiling water

Combine all ingredients.

Mrs. George Hardies, Pipestone, Michael-Boock Unit 6

CRANBERRY JELLO SALAD

1-3 oz. pkg. cream cheese
1 pkg. lemon jello
1 pt. cranberry juice
Heat juice. Pour over cheese and jello.
1 tall can crushed pineapple, drained
1/2 cup to 1 cup chopped celery
1/2 cup chopped walnuts
1/2 cup dream whip

Mix all together. Set to cool.

Mrs. Ben Kadlec, Pipestone, Michael-Boock Unit 6

Examples are the best lessons for youth.

CRANBERRY SALAD

3 pkgs. raspberry jello (3 oz.)
3 cups hot water
1 pkg. frozen raspberries,(10 oz.)
1 can whole cranberries
1 can crushed pineapple

Mix jello and water; add cranberries, raspberries and pineapple. Place in 9 x 13 cake pan.

Mrs. Myron Macht, Lucan, Lucan Unit 467

TANGY CRANBERRY MOLD

Dissolve 2 - 3 oz. pkgs. raspberry flavored gelatin in 2 cups boiling water. Add 1 cup cold water. Chill until partially set.

Combine 2 cups fresh cranberries, ground or chopped, 1/2 cup sugar and 1/2 cup water. Add 1 cup seedless green grapes, cut in half and 1 avacado, peeled and sliced. Fold into gelatin.Pour into a 1½ quart mold. Chill until firm. Pineapple or lemon yogurt is a tangy salad dressing to serve with this salad.

Mrs. Cecil Lewis, Fairmont

CRANBERRY SALAD

1-8 oz. pkg. cream cheese
3/4 cup mayonnaise
1 cup whipped cream
1 can cranberry sauce, jellied, cubed
1 large can crushed pineapple
1/2 cup olives, chopped
1/2 cup celery, cut fine
1 pkg. lemon jello

Heat pineapple; add jello. Cool until syrupy. Blend cream cheese and mayonnaise together. Fold in whipped cream and other ingredients. Place in mold and refrigerate.

Selma Peterson, Pipestone, Eden Jolly Union Club

CRANBERRY SALAD

1 lb. cranberries, ground up
1 small can pineapple, crushed
1 cup sugar
1-lb.miniature marshmallows

Combine and let stand 1 hour. Whip 1 cup cream. Add sugar and vanilla to cream and mix with the above mixture. Refrigerate.

Mrs. Earl Missling, Jeffers, Odegaard-Quade Unit 401

EGG SALAD SOUFFLE

1-3 oz. pkg. lemon jello
1/2 tsp. salt
Dash of pepper
1 cup boiling water
2 Tbsp. vinegar
1/4 cup mayonnaise
1/2 cup ice cold evaporated skim milk
3 hard boiled eggs, diced
1/4 cup celery, finely chopped
1 Tbsp.onion, finely chopped
1 Tbsp.pimiento,finely chopped

Dissolve jello, salt, pepper in boiling water. Add vinegar. With beater, blend in mayonnaise. Chill until partially set. Add evaporated milk. Beat until fluffy. Fold in remaining ingredients. Pour into mold.

Sherri Viland, Worthington BPW

COOL AS CUCUMBER SALAD

1 pkg. lime jello
1 cup hot water
1 tsp. vinegar
1/2 cup mayonnaise
1 large cucumber,peeled and grated fine
1 tsp. onion, grated

Dissolve gelatin in hot water. Chill until slightly thickened. Beat vinegar and mayonnaise together. Add to jello. Add grated cucumbers,onions and chill.

Deliciously Different!

Mrs. Wayne Jansen, Turtle Lake, Wisconsin +

CUCUMBER AND COTTAGE CHEESE SALAD

1 cup hot water
1 pkg. lemon gelatin
1 Tbsp. vinegar
1/2 cup salad dressing
11 oz. carton cottage cheese
1 medium cucumber shredded
1 medium onion, cut fine
Salt to taste

Combine above ingredients and chill until firm.

Ramona Christoffer, Worthington BPW

People do not judge you by what others say about you, but they judge you by what you say about others.

SLICED CUCUMBER SALAD

2 cucumbers, sliced
3 onions, sliced
1/2 tsp. salt
2 Tbsp. sugar
1/2 cup mayonnaise
2 Tbsp. vinegar

Let stand 2 hours before serving.

Mrs. Ardell Bassett, Rushmore Legion Auxiliary

FRUIT SALAD

1 large can fruit cocktail
1 small can pineapple, crushed
1-1/2 cups sugar
3 Tbsp. cornstarch

Stir together and cook over low heat until clear. Add a few drops of yellow food coloring.

Let cool and add any fruit you desire.

5 diced apples
4 sliced bananas
4 sliced oranges
Grapes and maraschino cherries

Slice the oranges over the bananas and apples to keep from turning dark. Garnish with orange slices and cherries.

Gloria Jenkins, Bigelow, Haack-Good Unit 496

FRUIT SALAD

Drain 1 can crushed pineapple into a saucepan. Add 2 eggs, ¼ cup sugar and 1 Tbsp. flour. Cook over low heat until thick. While this is cooking, whip 1 cup cream.

Add to whipped cream, pineapple, 2 oranges, 2 apples and the cooled mixture. Refrigerate.

Kristin Remmers, Westbrook, Rosehill Sunshine 4-H Club

FRUIT SALAD

1 can chunk pineapple, drained
1 can fruit cocktail, drained
1 apple, cut up
1 banana
1 can apricot pie filling

Mix the above ingredients and chill.

Mrs. Larry Jorgensen, Fulda +

WHIPPED LEMON FRUIT SALAD

2 pkgs. lemon jello dissolved in 3 cups liquid,
(pineapple juice and water)
1 pkg.(8 oz.) cream cheese
1 cup heavy cream, whipped
3/4 cup celery, chopped
1/2 cup maraschino cherries, chopped
1 cup white grapes
1 cup crushed pineapple

Mr. and Mrs. Robert Ditch, Okabena *

FROZEN GRAPE SALAD

3 oz. pkg. cream cheese
2 Tbsp. mayonnaise
2 Tbsp. pineapple syrup
24 marshmallows, quartered
1 No. 2 can pineapple bits
1 cup heavy cream, whipped
2 cups tokay grapes, halved and seeded

Soften cream cheese and blend with mayonnaise.

Beat in pineapple syrup. Add marshmallows and drained pineapple bits. Fold in whipped cream and halved grapes. Pour into 1 quart refrigerator tray. Freeze until firm. Cut into squares.This makes 8 salad servings.

Mrs. Don Karls, Oswego, Illinois, Michael-Boock Unit 6

FROZEN PARTY SALAD

1 cup salad dressing
8 oz. pkg. cream cheese
1 cup pineapple tidbits, drained
1/2 cup dates, chopped
1/2 cup maraschino cherries
2 tsp. powdered sugar
2 cups miniature marshmallows
1 cup whipped cream

Add salad dressing to cream cheese and mix. Stir in fruit and sugar. Fold in marshmallows and cream. Pour in 9 x 5 pan. Freeze.

Liza Tutsch, Kenneth Lutheran S S

GOOD SALAD

1 pkg. lemon jello
1 cup hot water
1 small can pineapple, crushed, drained
1/3 cup cherries
1/2 cup nutmeats
1/2 cup cottage cheese
1 cup whipped cream

Dissolve jello in hot water. Cool until syrupy. Add pineapple cherries, nutmeats and cottage cheese. Then fold in whipped cream and let set until thick.

Mrs. Tom Bute, Alpha, Alpha Senior Citizens

HAWAIIAN SALAD CUSTARD

4 eggs, well beaten
1 Tbsp. flour
1 large can crushed pineapple
1/2 cup sugar
Dash of salt

Boil all the above and let cool. Dissolve 2 pkgs. of orange jello. When cool, add above. As mixture thickens, add 1/2 cup of cream, whipped, 1/4 lb. miniature marshmallows, and chopped celery and nuts, if desired. Let set overnight.

Slayton FHA

KIDNEY BEAN AND APPLE SALAD

1 can kidney beans, drained (use large red ones)
1/2 cup celery and onion

Moisten with mayonnaise and set in refrigerator. Dice two apples and add 1/2 pkg. (small pkg.) cheddar cheese (the kind that is already cut up or shredded). Mix all together and chill.

Mrs. M.D. Larson, Godfrey, Illinois

KIDNEY BEAN SALAD

1 stalk celery, minced
1 large onion, minced
10 small sweet sour pickles, chopped
1-lb. can kidney beans, drained

DRESSING

Bring to a boil 1/2 cup vinegar, 1/2 cup sugar, 1 egg, beaten and 2 tsp. dry mustard. Pour over vegetables and mix well.

Mr. and Mrs. John Galle, Windom *

LEMON PINEAPPLE SALAD

Prepare 1 pkg. lemon jello in 1-3/4 cup water. Let cool until slightly thickened. Add 2 sliced bananas,1 No. 2 can crushed pineapple, drained, and colored or white marshmallows - enough to cover and let set.

TOPPING

Combine 1 cup pineapple juice, 1/2 cup sugar and 2 Tbsp. of flour. Cook until thick. Put a little hot mixture into a beaten egg; then add egg. Cook 1 minute. Remove from heat. Add 2 Tbsp.of butter and cool. Add 1 cup whipped cream. Spread on gelatin. Top with maraschino cherries.

Mrs. Clara Kellen, Lismore Grade School

LIME JELLO SALAD

1-5 oz. glass Kraft Pineapple Cream Cheese
1-3 oz. pkg. lime jello
1 cup whipping cream
2 Tbsp. salad dressing
1 cup crushed pineapple

Prepare jello according to directions on package. Let set, whip and let set again. Combine salad dressing,and cream cheese.

Add to whipped jello--then add crushed pineapple and whipped cream. Let set.

Mrs. Arie Kluis, Slayton

LIME SALAD

1 pkg. lime jello
1 cup boiling water
Small can crushed pineapple and juice
1/2 cup walnut meats
1 cup whipped cream
1 pkg. cream cheese
1 cup marshmallows

Add ingredients in order given after jello gets syrupy.

Mrs. Ida Moat, Balaton, Thimble Club

LIME WALNUT SALAD

1 pkg. lime jello
1 cup boiling water
1 No. 2 can crushed pineapple
1 cup small curd cottage cheese
1/2 cup celery, finely chopped
1/2 cup walnuts, chopped

Dissolve jello in hot water. Cool. Add remaining ingredients and pour in mold. Chill.

Mrs. Darlene Stibbe, Balaton, Thimble Club

MACARONI BEAN SALAD

2 cups macaroni, cooked
1-16 oz. can 3 bean salad
1 cup celery, chopped
3 hard cooked eggs, chopped
1/2 cup Creamy French Dressing
1/4 cup sweet pickle relish
1/2 tsp. salt
Several drops bottled hot pepper sauce
Dash of pepper

In bowl, combine cooked macaroni, undrained 3 bean salad, chopped celery, and coarsely chopped eggs. Blend together French Dressing, pickle relish, salt, hot pepper sauce and pepper. Pour over macaroni mixture; toss slightly. Chill at least 1 hour.
Garnish with hard cooked eggs, if desired.

Mrs. Alvin Jorgensen, Fulda

MACARONI AND FRUIT SALAD

Cook 1 box of ring macaroni according to directions on the package. Cool. Combine 1 can pineapple chunks and 1 can of drained fruit cocktail. Add 2 cups miniature marshmallows.

Cook in double boiler:
4 egg yolks, beaten
2 tsp. cornstarch
1/2 cup lemon juice, part pineapple juice

Stir constantly until thickened. Cool. Beat 4 egg whites until stiff. Add 1 cup powdered sugar and 1 cup cream, whipped. Mix all ingredients. Refrigerate overnight.

Mrs. Arnold Hakeneis, Fulda

MACARONI FRUIT SALAD

1 box ring macaroni
1 can fruit cocktail
1 can mandarin oranges
1 can crushed pineapple
1/2 cup maraschino cherries, cut
2 cups miniature marshmallows

Cook macaroni according to directions, drain in colanderand rinse with cold water to cool. Drain all fruit.

DRESSING

4 eggs, well beaten
1-1/2 cups powdered sugar
1/2 cup lemon juice
1 cup whipped cream

Combine first three ingredients and cook until thick. Cool, then combine with the fruit and put in refrigerator overnight. Just before serving add 1 cup whipped cream.

Denise Doayema, Kenneth Lutheran SS

MANDARIN SALAD

2 cups cooked chicken
1 small onion, minced
Salt

Combine chicken, onions and salt and let stand in refrigerator overnight or several hours.

1 small pkg. macaroni rings, cooked
1 cup celery
1 cup white seedless grapes
1 cup mandarin oranges
1 small can pineapple
2/3 cup almonds, slivered
1 cup salad dressing
1 cup cream, whipped

Add the macaroni, grapes, mandarin oranges, celery, pineapple and salad dressing. Just before you serve, add the cream.

Vivian Snyder, Slayton

Sea food and chicken salads become a meal in themselves when they are served with hot bread and a light dessert.

QUICK MOLDED SALAD

Heat the following in a saucepan:

1 large pkg. lime or lemon jello
1 large can crushed pineapple
1 large pkg. cream cheese
1 cup miniature marshmallows
1 cup water

Heat over medium heat until cheese and marshmallows are melted. Remove from heat and add 1 tray ice cubes. Stir until they are dissolved. Put in bowl and refrigerate. This will set quickly and will keep for several days.

Mr. and Mrs. Dennis Schoneck, Amboy *

ORANGE FRUIT SALAD

Dissolve 2 pkgs. orange jello in 1 cup hot water.
Add 1 can frozen orange juice with 3 cans of water.
Drain 1 small can mandarin oranges. Add juice and set. Then add mandarin oranges, 3 apples and 3 bananas. Set in large pan or bowl and top with whipped cream.

Mrs. Selmer Sanderson, Balaton, Shelburne Birthday Club

ORANGE SHERBET SALAD

2-3 oz. pkgs. orange gelatin
1 cup boiling water
1 pint orange sherbet
1 cup whipped cream
1 can mandarin oranges

Dissolve gelatin in boiling water. Add sherbet and mix well. When partially set, add oranges and fold in the whipped cream.
Pour in mold (1½ qt.) and chill.

Pat Nelson, New Ulm, Ben J. Seifert Unit 132
Mrs. Wm F. Lange, St. James

Fruit salads are well-liked because the wide variety of fruits leads to an endless choice of combinations and because many such salads may be made ahead of time and chilled. A word of caution: try not to serve fruit salad with a meal which already includes a fruit dessert, appetizer or meat accompaniment.

ORANGE TAPIOCA SALAD

1 pkg. orange tapioca pudding
1 pkg. vanilla tapioca pudding
1 can mandarin oranges
1 can fruit cocktail
1 cup cream

Drain the 2 cans of fruit and add water enough to make 3 cups of liquid. Boil the 2 pkgs. of pudding in 3 cups of juice. Cool. Add drained fruit and add 1 cup whipped cream.

Lamberton FHA
Marion Peterson, Jasper, Eden Jolly Union Club
Mrs. Wayne Jansen, Turtle Lake, Wisconsin +
Mrs. David Post, Lakefield +
Mable Hoffenkamp, Rushmore Legion Auxiliary

OVERNIGHT SALAD

3 or 4 eggs, beaten)
1 tsp. dry mustard)
1/4 cup milk) Cook and cool
Juice of 1 lemon)

Whip 1 pint of whipping cream. Add to the dressing.
1 lb. marshmallows
1 lb. white grapes
1 qt. crushed pineapple, drained

Mix this all together and put in refrigerator overnight. Add 5 or 6 bananas just before serving. Top with nutmeats and with maraschino cherries for decoration.

Mrs. Alfred Verdick, Alpha, Alpha Senior Citizens

CREAMED PEA SALAD

1 pkg. lemon jello
1 cup hot water
1 cup undiluted evaporated milk
1/4 cup onion, chopped
1/4 cup celery, chopped
1 can peas, drained
1 cup American cheese, grated

Mix in order given and place in ring mold. Fill center with lettuce, radishes, onions or any other relishes.

Doris McCarron, Sherburn

PEANUT SLAW

5 cups cabbage, shredded
3/4 cup crushed pineapple, drained

DRESSING

2/3 cup mayonnaise
2 tsp. sugar
1/4 tsp. salt
2 tsp. vinegar
1/2 cup chopped dry roasted peanuts

Mix cabbage and pineapple with the dressing. Add the chopped peanuts just before serving.

Rosalia Witte, Pipestone, Eden Jolly Union Club

PINEAPPLE CHEESE SALAD

1 envelope Knox unflavored gelatin
1/4 cup cold water
1/2 cup pineapple juice
3/4 cup sugar
1 cup shredded American cheese
1 cup crushed pineapple, drained
1 cup cream, whipped

Soften gelatin in cold water. Heat pineapple juice and sugar in a saucepan until sugar is dissolved. Combine with softened gelatin and cool until partially set. Add the cheese, pineapple and the whipped cream. Refrigerate.

Mrs. Wallace Hetle, Hanska, American Leg Auxiliary Unit 365

PINK SALAD

Heat to boiling 1 can (20 oz.) crushed pineapple. Add 1-3 oz pkg. wild cherry jello. Set aside until cooled.

Blend 1-lb. carton of cottage cheese with 1 large carton of Cool Whip into the jello. Put in large cake pan. Cut into squares and serve with snack crackers.

Keeps two weeks in the refrigerator.

Mrs. Harris Olson, Westbrook, American Legion Auxiliary

Genius is the ability to avoid work by doing it right the first time.

PHILADELPHIA CREAM CHEESE SALAD

1 pkg. lime jello
1 cup boiling water
1 small can crushed pineapple and juice
1/2 cup nuts, cut fine
1 cup cream, whipped
1/2 cup celery, cut fine
1 pkg. cream cheese, small size
1 cup marshmallows, cut fine

Mix in order given after the boiling water and jello becomes syrupy. Soften cheese with fork and blend with whipped cream.

Slayton FHA

RECEPTION SALAD

Dissolve and cool until just beginning to jell:

2 cups water, boiling
2 pkgs. lemon jello
1 cup pineapple juice

Mix together:

2-3 oz. pkg. Philadelphia cream cheese, softened with cream
10 red maraschino cherries, cut fine
1 cup celery, cut medium
1/2 cup nutmeats, chopped
Pinch of salt

When jello mixture is ready, whip 1/2 pint cream and add to jello. Then add cheese mixture. Pour into large loaf pan. Refrigerate. Cut in squares and serve as desired.

Mr. and Mrs. Ray Haugen, Hanska *

It seems to help when I do my work,
Such as dishes or making the bed,
If I forget that I'm a little girl,
And play that I'm mother instead.

RED, WHITE, AND BLUE SALAD

2 boxes red raspberry jello
3 cups boiling water
1 envelope plain gelatin
1/2 cup cold water
1 cup coffee cream
1 cup sugar
1 tsp. vanilla
1-8 oz. pkg. cream cheese
1 cup pecans, optional
1 can (1- 3/4 to 2 cups) blueberries

First Layer

Dissolve 1 box jello in 2 cups water. Allow to gel before you put on the next layer. This can be put in large cake pan or a 9in square pan, depending on how may servings you need.

Second Layer

Dissolve plain gelatin in cold water. Heat cream and sugar. Do Not Boil. Mix in gelatin. Add vanilla, cream cheese and nuts. You can blend with mixer at this point. Pour over first layer and let gel.

Third Layer

Dissolve 2nd box of jello in 1 cup boiling water. Mix until dissolved. Add blueberries with juice included and pour over 2nd layer. This salad will keep nicely a couple of days in the refrigerator.

Mrs. D.R. Tulloss, Longmont, Colorado +

SALAD

Dissolve 2 pkgs. lemon jello in 2 cups boiling water. Add the juice from the pineapple with the water. Let cool enough to whip. Then add:

1 cup celery, finely chopped
1 cup nutmeats, finely chopped
1 No. 2 can crushed pineapple, drained
1 small jar maraschino cherries
1 cup small curd cottage cheese

Whip 1/2 pint of whipping cream and add to above. Let set.

Mrs. Bill Leysen, Tracy

SALAD

1 pkg. lemon jello
1½ cups boiling water, cool until syrupy
1/2 cup Miracle Whip)
1/2 cup cream, whipped)
3 cups diced celery)
3 hard boiled eggs, chopped fine) Add
1 cup diced Velveeta cheese)
1 tsp. grated onion)

Alice Robertson, Bigelow Unit 496

SALMON SALAD

Mix with 1 cup salad dressing 2 cups chopped apples, 1 cup chopped celery and 1 cup chopped nuts. Add 1 can salmon.

Margaret Jones, Lake Crystal, Silver Grey Birthday Club

SHOESTRING SALAD

1 cup shredded raw carrots
1/4 cup minced onion
1 cup diced chicken or tuna
1 cup diced celery
1/2 cup salad dressing seasoned prepared mustard

Mix all together. It should be quite moist. Chill several hours. Just before serving, add:

1 cup shoestring potatoes
1/2 cup slivered almonds

Serve on lettuce.

Mr. and Mrs. Glenn Nielson, Wheaton *
Mrs. A.J.Verdick, Alpha. Alpha Senior Citizens
Mrs. Ole H. Olson, Westbrook *
Mrs. Val Yokiel, Wells, Troska Unit 210

SHRIMP SALAD

1 box macaroni, shell
1 can shrimp
Celery, pepper and a little onion

DRESSING

1 cup mayonnaise
1 Tbsp. sugar
1 Tbsp. vinegar
1/2 cup Sweet and Sour Dressing

Mix and add to macaroni, shrimp etc.

Charlotte Rhubee, Jeffers, Odegaard-Quade Unit 401

Nothing is impossible to a willing heart.

SHRIMP SALAD SUPREME

Mix 1 pkg. lemon jello with 1 cup boiling water. Let stand until it congeals.

Mix together 1/2 cup whipped cream, 1/2 cup salad dressing, and 3 oz. cream cheese.

Whip jello and add second mixture. Also add 1-1/2 cups chopped celery, 3 hard boiled eggs, chopped, 3 Tbsp. diced onion, 1 Tbsp. chopped green pepper, 1 tsp. salt, 1 can shrimp, chopped and a few chopped stuffed olives.

Mix and put in mold. Garnish with olives, sliced.

Mr. and Mrs. Alfred J. Anderson, Fairmont *

SNOW SALAD

1 pkg. lemon jello)
1-1/2 cups boiling water) Mix and let gel slightly

1 cup whipping cream
3/4 cup crushed pineapple
1/2 cup diced celery
1/2 cup diced apple, unpeeled
1/2 cup salad dressing

Add to slightly thickened jello and refrigerate.

Mrs. Orland Gregory, Fairmont, Lee C. Prentice Unit 36

SASSY SLAW

1 No. 2½ can sauerkraut
2 cup celery, diced
1 large onion, diced
Green pepper, as much as you like
3/4 cup sugar

Drain kraut very well. Combine all the rest and refrigerate overnight. This makes a mild tasty salad. This salad keeps a long time, if you don't eat it too quickly.

Mrs. Ernest Ohlenkamp, Alpha, Alpha Senior Citizens

SAUERKRAUT SALAD

2 cans Sauerkraut, drained
1 green pepper
Pimiento for color
3 stalks celery
Onion, to taste

DRESSING

Boil 1 cup sugar in 1/2 cup vinegar. Cool and pour over the other ingredients. This salad keeps well in the refrigerator.

Selma Peterson, Jasper, Eden Jolly Union Club

SAUERKRAUT SALAD

2-1/2 cans sauerkraut
2 cups celery, thinly sliced
1 cup onions, thinly sliced
1 green pepper, cut up
1 jar pimiento
1 tsp. salt
2 cups sugar

Mix together and set in a cold place. This keeps a long time

Mrs. George Wolf, Jeffers

SAUERKRAUT SALAD

1 cup kraut
1 small onion, cut fine
1 cup celery, cut fine
1/2 cup chili sauce
1/2 cup catsup
1/2 cup sugar
2 Tbsp. lemon juice

Mix all together and let stand overnight in refrigerator. It keeps well.

Emma Hewitt, Holland, Needlecraft Club

SAUERKRAUT SALAD

2 cups sauerkraut (1-lb.)
1/2 cup sugar
1/2 cup thinly sliced celery
1/2 cup green pepper
1/2 cup shredded carrots
1/4 cup onions

Cut sauerkraut strands and cover with sugar for 30 minutes.

Add remaining ingredients. Cover bowl tightly and chill for at least 12 hours.

Eric Bloch, Westbrook, Rosehill Sunshine 4-H

STRAWBERRY SALAD

2 pkgs. strawberry jello
2 pkgs. frozen strawberries, defrosted
1 large can crushed pineapple
2 large ripe bananas
3/4 cup sour cream

Dissolve jello in 1 cup boiling water; add strawberries and pineapple, including juice. Then add mashed bananas. Pour ¼ mixture in 8 x 12 pan, set aside; when set, spread with sour cream. Then pour on rest of mixture and refrigerate.

Worthington BPW

FROZEN STRAWBERRY SALAD

1 pt. frozen sweetened strawberries
1 cup crushed pineapple, drained
1/2 cup pecans, chopped
1/2 lb. miniature marshmallows
1 cup whipping cream
1 cup salad dressing
1-3 oz. pkg. cream cheese

Combine strawberries, pineapple, pecans and marshmallows. Combine remaining ingredients in separate bowl. Beat until smooth. Add to fruit mixture and mix well. Freeze.

Joan Gertner, Luverne FHA

FROZEN STRAWBERRY SALAD

1 cup water)
1-1/2 cups sugar) Boil

Pour over 2 small boxes frozen strawberries, 1 large can of pineapple and 1 large can apricots. Blend 4 bananas in blender and add above to blender until all is mixed together. Pour into cupcake fillers (about 24). Freeze. Thaw 1/2 hour before serving.

Darlene Seavert, Worthington BPW

GLORIFIED TAPIOCA

1 large can fruit cocktail
1 pkg. orange tapioca pudding
1 pkg. vanilla tapioca pudding
1 can mandarin oranges
3 cups miniature marshmallows
1 cup whipping cream

Drain juice from fruits. Add water to make 3 cups. Cook with pudding mix until mixture boils. Cool 15 minutes. Add fruit and cream that has been whipped. Chill.

Mrs. Vern Rixe, Kenyon

MOLDED TUNA SALAD

1-3 oz. pkg. lemon jello
1 cup boiling water
1/2 tsp. salt
1 tsp. grated onion

Dissolve jello in hot water. Add salt and onion. Put in the refrigerator until it starts to set. Whip with electric beater.

Whip 1/2 cup cream. Fold in 1/2 cup mayonnaise or Miracle Whip. Add to whipped jello mixture.

Fold in these ingredients:

3 hard cooked eggs, sliced
1/2 lb. pimiento cheese, grated
1 cup celery, cut thinly
1 lb. tuna, flaked and drained

Note: Shrimp, salmon or chicken may also be used.

Harriet Watrud, Worthington *

24 HOUR SALAD

2 eggs, beaten
4 Tbsp. vinegar
4 Tbsp. sugar
2 Tbsp. butter
1 cup whipping cream
2 cups pineapple, cut small
2 cups white grapes, cut small
2 oranges, cut in pieces
2 cups marshmallows, cut small

Put eggs in double boiler and beat well; add vinegar and the sugar, beating constantly until thick and smooth. Add butter. Let stand until cool. When cool, fold in whipped cream and fruit mixture. Set in refrigerator for 24 hours before serving.

Cindy Pick, Slayton FHA

24 HOUR SALAD

1 medium can pineapple
24 marshmallows
3 egg yolks
3 Tbsp. sugar
3 Tbsp. white vinegar
1 pt. whipping cream
1/2 cup almonds

Beat egg yolks and mix with vinegar and sugar. Put in double boiler and cook until thick. Cool. Add pineapple, marshmallows and nuts. Mix in the whipping cream. Place in shallow bowl or pan for 24 hours. Serves 8 to 12 persons.

Mrs. Aryle LaPolice, Worthington BPW

VEGETABLE SALAD

8 cups cabbage, shredded)
2 carrots, sliced)
1 green pepper, diced) Mix
1/2 cup onion, chopped)
1/2 cup celery, diced)

Mix and refrigerate while making the dressing.

DRESSING

Dissolve 1 envelope gelatin in 1/4 cup cold water. Heat 2/3 cup vinegar, 1 tsp. salt, 2/3 cup sugar and 1/4 tsp. pepper.

Add gelatin and cool until it begins to thicken. Slowly add the 2/3 cup salad oil while beating with a beater. Combine with the vegetables.

Selma Peterson, Jasper, Eden Jolly Union Club

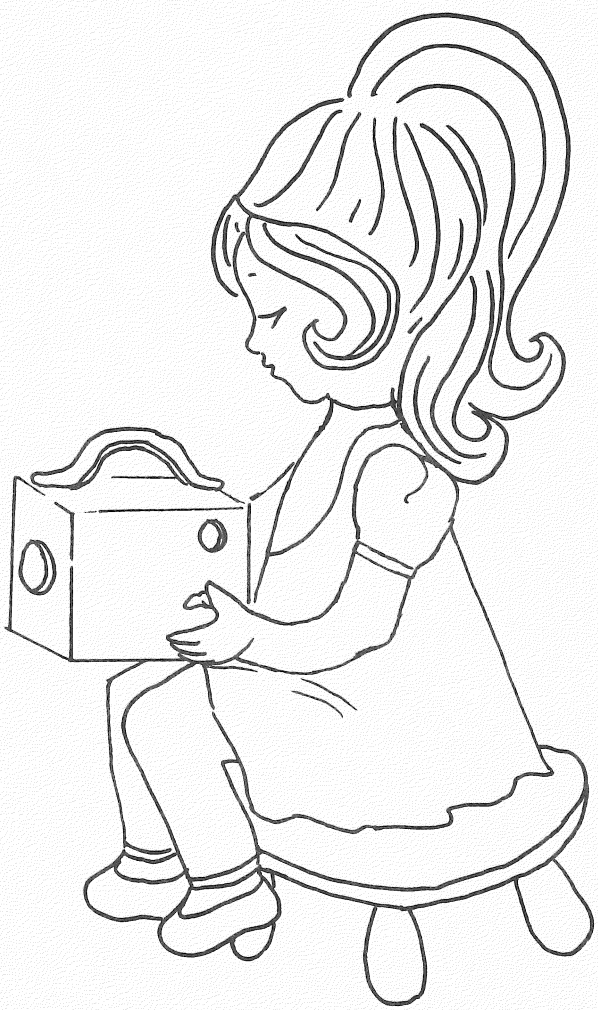
LEMON JELLO VEGETABLE SALAD

1 pkg. lemon jello
1 cup hot water, in which to dissolve jello
2 Tbsp. sugar
1/2 tsp. salt

Let the above stand until it thickens. Then add:
1/2 cup mayonnaise or salad dressing
1/2 cup shredded carrots
1-1/2 cups chopped cabbage, chopped fine
2 Tbsp. shredded onion
2 Tbsp. green pepper, optional

Mrs. Jake Erink, Holland, Needlecraft Club

Surprise!Surprise!



Give no more to every guest
Than he is able to digest;
Give him always of the prime,
And give but little at a time;
Give to all but just enough;
Let them neither starve nor stuff;
And that each may have his due
Let your neighbor carve for you.

NORWEGIAN MEAT BALLS AND GRAVY

2 lbs. hamburger
2 eggs, slightly beaten
3/4 cup flour
1 cup milk
1 tsp. salt
1/4 tsp. pepper
1 tsp. nutmeg

Form balls 1-1/4 inches in diameter. In a skillet with 1/4 cup cooking oil, brown well on all sides and put aside.

Saute 1 cup chopped onions in same skillet as meat balls were browned in. Combine onions with 2 cans consomme and 2 cans water. Bring to a boil and add meat balls. Simmer for 20 minutes. Remove meat balls from broth.

To make gravy, strain broth and thicken with 1 cup milk and 1/4 cup flour. Season with 2 Tbsp. "57" sauce. Pour gravy over meat balls.

This dish serves 8 people.

Wendell R. Anderson

SPAGHETTI

1/8 cup salad oil)
1 onion, sliced thin) Stir until golden

Add 1-1/2 lbs. lean ground round. Brown meat, then stir in:
1 can tomato paste
1 cup tomato juice

Season with:
1/2 tsp. chili powder
1/2 tsp. sugar
1/2 tsp. salt
1/8 tsp. pepper

Simmer for 45 minutes.

Julie Nixon Eisenhower

MEAT LOAF

1-1/2 lbs. lean ground beef
3 Tbsp. bread crumbs
2 Tbsp. whipping cream
2 Tbsp. tomato sauce
1 egg
1 Tbsp. chopped parsley
2 tsp. salt
1/4 tsp. ground black pepper
1 tsp. seasoning salt

Mix all ingredients well with meat; form loaf. Place loaf in pan, cover top with additional tomato sauce (spread very thin over loaf). Bake for 50 minutes. Set oven at 375 degrees and turn down to 350 degrees after 30 minutes. Serves six.

Julie Nixon Eisenhower

CHICKEN IMPERIAL

3 deboned chicken breasts
6 slices of bacon
6 slices of corned beef
1-10 oz. can of condensed cream of mushroom soup
1-1/3 cups of sour cream

Preheat oven to 275°. Lightly grease a casserole dish with margarine. Line the bottom of the dish with the corned beef slices. Cut the deboned chicken breasts in half lengthwise. Wrap each chicken breast half in a slice of bacon. Place the chicken breast halves on top of the corned beef slices. In separate bowl mix the cream of mushroom soup in its condensed form with the sour cream. After they are blended by stirring, pour the mixture over the chicken breasts, cover the casserole dish and place in oven 3 hours. Serve with parslied rice or plain white rice.

Tricia Nixon Cox

BLUEBERRY DESSERT

2-1/2 cups fresh blueberries or
2-10 oz. pkgs. frozen unsweetened blueberries
1/2 cup sugar
1/4 tsp. orange peel
Dash of mace
1/8 tsp. cardamom
1 cup pie crust mix
1 Tbsp. butter
2 tsp. lemon juice
1/2 tsp. vanilla

Place blueberries in buttered 1¼ qt. shallow baking dish. Combine sugar, orange peel, mace and cardamom. Sprinkle sugar mixture and pie crust mix in alternate layers over berries. Continue until all is used. Dot with butter. Drizzle lemon juice and vanilla over all. Bake at 350° for 45 minutes.

Tricia Nixon Cox

MILLION DOLLAR FUDGE

4-1/2 cups sugar
2 Tbsp. butter
Pinch of salt
1 tall can evaporated milk
12 oz. semi-sweet chocolate bits
12 oz. German sweet chocolate
1 pt. marshmallow cream
2 cups nutmeats

Boil the sugar, salt, butter, evaporated milk together for 6 minutes.

Put chocolate bits and German chocolate, marshmallow cream and nutmeats in a bowl. Pour the boiling syrup over the ingredients and beat until chocolate is all melted. Pour in pan. Let stand a few hours before cutting. Remember it is better the second day.

Mamie Eisenhower

FROSTED MINT DELIGHT

2-1 lb. cans crushed pineapple
3/4 cup pure mint flavored apple jelly
1 pint whipping cream
2 tsp. confectionary sugar
1 pkg. gelatin

Have all ingredients chilled. Melt the jelly and mix the crushed pineapple into it. Dissolve the gelatin in 1 cup of juice from the pineapple. Mix the gelatin mixture into the jelly mixture. Whip the cream, sweeten it with the sugar and fold it into the mixture. Put in freezer until firm. Do not freeze solid. This will serve ten or twelve.

Mamie Eisenhower

LEMON PIE

1 cup sugar plus 2 Tbsp.
3 Tbsp. cornstarch
1 cup boiling water
4 Tbsp. lemon juice
2 Tbsp. butter
4 egg yolks
Pinch of salt
Grated rind of 1 lemon

Combine cornstarch and sugar. Add water slowly, constantly stirring, until thick and smooth. Add slightly beaten egg yolks, butter, lemon rind and juice and salt. Cook 2 to 3 minutes. Pour into baked shell. Cover with meringue made from 3 egg whites beaten stiff, and 2½ Tbsp. sugar. Bake in slow oven 15 minutes or until light brown.

Bob Hope

POULET A L'ESPAGNOLE

Put a Tbsp. each of lard and olive oil into a deep iron frying pan. Add half a pound of lean smoked ham cut in little squares and two small chickens cut up as for fricassee.

Season with salt and pepper and fry for about half an hour until golden brown all over.

In the meantime, cook two pounds of green peas in a quart of veal broth until tender. Also cook a half of a pound of well washed rice in plenty of boiling salted water so that each grain is separate. Chop fine two green peppers from which you have removed the seeds, and peel and remove seeds from three tomatoes.

When the chickens are cooked, remove them and the ham and place in warm place while you add to the fat in which the chickens were fried one big Spanish onion chopped fine with half a clove of garlic, the peppers, the rice, the tomatoes cut up, the peas and the broth in which they were cooked, the ham, and last of all, the chickens. Season with a dash of cognac and salt and pepper. Cover tightly and simmer gently for half an hour. Arrange on hot platter, decorate with parsley and you are ready for serving.

Bob Hope

BEEF SOUP RECIPE

1-1/2 lbs. stew beef or chuck and soup bone
1 tsp. salt
1/2 tsp. pepper
2 bay leaves
4 or 5 medium carrots, sliced
1/2 cup chopped onion
1 cup chopped celery
1 cup chopped cabbage
1 No. 2 can Italian style tomatoes
1 Tbsp. Worcestershire sauce
1 beef bouillon cube
Pinch of oregano or your preferred spice

Cover meat with cold water in heavy three quart kettle. Add salt, pepper, and bay leaves. Bring to bubbly stage while preparing vegetables. Turn heat low and add celery, onions, carrots and cabbage. Simmer at least 2-1/2 hours or until meat is very tender. Remove bone and bay leaves. Cut meat into bite sized pieces. Add tomatoes, Worcestershire sauce and bouillon cube. Simmer for 1/2 hour longer and serve.

This recipe is especially good for a light supper meal with fruit salad, a glass of milk, lots of crackers and dessert. It is low in calories but high in food value.

Hubert H. Humphrey

SCALLOPED CORN

1 cup cream style corn (2# size)
1 cup whole kernel corn (niblets)
1 whole egg
About 2-3 dozen soda crackers
1/3 cup half & half
Salt and pepper to taste
Butter

Beat egg in bowl with a fork until frothy. Add the corn and seasonings. Add chunks of butter--about 2 Tbsp., liquid, and the cracker crumbs. Mix well, and pour into a buttered casserole. Top with additional cracker crumbs and dot with butter.

Bake at 350° for 1 hour.

Note: It is best to leave this in the oven until just ready to serve.

Hubert H. Humphrey

POPOVERS

1 cup sifted flour
1 cup milk
2 eggs, beaten
1/4 tsp. salt
2 Tbsp. shortening, melted

Mix and sift flour and salt. Combine eggs, milk and shortening; gradually add to flour mixture, beating about one minute or until batter is smooth. Fill greased sizzling hot pans 3/4 full and bake in very hot oven (450°) about 20 minutes--reduce heat to moderate (350°) and continue baking for 15 - 20 minutes.

Lady Bird Johnson

SPINACH SOUFFLE

3 eggs, separated
1 cup chopped cooked spinach
1/2 cup of thick white sauce
1/4 cup chopped onions
1/2 cup grated cheese

Saute onions in small amount of butter. Make white sauce of 2 Tbsp. of butter; 2 Tbsp. flour; 1 cup milk - rich milk or light cream - 1/2 tsp. salt and an 1/8 tsp. pepper.

Beat yolks until thick and lemon colored. Stir into white sauce and add spinach and cheese. Fold in stiffly beaten whites and turn into greased casserole. Set in pa n of hot water. Bake in moderate oven (350°) about 50 minutes. Serve at once.

Lady Bird Johnson

5 CAN HOT DISH

1 can mushroom soup
1 can chicken soup
1 can tuna
1 can evaporated milk
1 can chow mein noodles
1 cup finely cut celery

Bake in casserole in a pan of hot water for 1 hour at 350 degrees. Serve with a salad and roll.

This is a good recipe for a career lady or one involved in community service. If the ingredients are in the kitchen, the recipe is quick and easy!

Harold LeVander

SWEDISH MEAT BALLS

1-lb. ground beef 1/4 lb. ground pork	Mix
1/3 cup chopped onion 1 Tbsp. shortening	Saute and add to meat
1/2 cup cracker crumbs 1/2 cup milk 1 tsp. cornstarch	Mix together, add to ground meat
1 egg 1/4 tsp. nutmeg 1 Tbsp. sugar 1 tsp. salt Bit of parsley	Mix together, add to ground meat

Chill in refrigerator 1 hour before shaping. Shape in form of balls about size of a 50-cent piece and brown. Remove from skillet and make gravy.

GRAVY

3 beef bouillon cubes
3 cups water
5 Tbsp. flour
1-1/2 Tbsp. lemon juice
3 bay leaves

Blend flour in remaining fat in skillet. Add bouillon mixture. Add meat balls, cook slowly for about one hour in oven at 300 degrees. Serves 6.

Note: A milk gravy is also good.

Harold LeVander

QUICHE LORRAINE

Make a pie shell and place in pie plate.

8 slices or more crisp bacon
4 eggs
1 cup heavy cream
2 cups grated Swiss cheese
2 cups fresh mushrooms, diced
1/2 tsp. mace
Pepper and salt

Crumble bacon and put in bottom of pie shell. Saute mushrooms with 1 Tbsp. flour. Place mushrooms on top of the bacon in pie shell. Then put the cheese on top of mushrooms and bacon. Beat eggs together with the heavy cream, mace, salt and pepper. Pour into the shell. Put more cheese on top. Bake for 15 minutes at 425 degrees. Lower oven to 350 degrees and bake for 40 minutes.

John V. Lindsay

BROWNIES

2 eggs
2 sq. bitter chocolate
3/4 cup sugar
1/4 cup light brown sugar
1/2 cup butter
1/2 cup chopped walnuts
1/2 tsp. vanilla
1 cup flour
Pinch of salt

Beat eggs and gradually add sugar. Melt butter and chocolate together. Let butter and chocolate cool. Add to cooled mixture the beaten eggs and sugar. To this add the vanilla, flour and nuts.

Pour into 9 x 9 inch pan and bake at 325 degrees for 25 minutes. Let brownies cool and then cut into squares and serve.

John V. Lindsay

PUMPKIN BREAD

Sift together:

1-1/2 cups sugar
1 tsp. soda
1/4 tsp. baking powder
3/4 tsp. salt
1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1-2/3 cup flour

Add and mix with beater:

2 eggs
1/2 cup oil
1 cup canned pumpkin
1/2 cup water

Add:

1/2 cup chopped nuts
1/2 cup chopped dates

Bake 1-1/2 hours at 350 degrees.

Walter F. Mondale

CHOCOLATE UPSIDE DOWN CAKE

Sift together 3/4 cup sugar, 1 cup flour, 2 tsp. baking powder, 1/2 tsp. salt. Melt 2 Tbsp. butter and 2 squares baking chocolate. Add to dry ingredients. Add 1/2 cup milk, 1 tsp. vanilla. Put all into 8 x 8 pan.

Mix 1/2 cup white sugar, 1/2 cup brown sugar and 1 Tbsp. of cocoa. Sprinkle this over batter in the pan. Pour 3/4 cup boiling water over this. Bake at 350 degrees for 45 minutes. Serve upside down, warm or cold.

Walter F. Mondale

WILD RICE

Brown celery, onion and one half a green pepper in a frying pan. Add one pound of hamburger and brown. Add one can of mushroom soup, 1/3 can of consomme, fresh mushrooms and slivered almonds. Season to taste.

Bake 3/4 cup of white rice in ¼ cup Minnesota wild rice and add. Heat in a casserole in the oven. Serves 6.

Walter F. Mondale

BAJA CALIFORNIA CHICKEN

8 boned chicken breasts
Seasoning to taste
2 cloves garlic, crushed
4 Tbsp. olive oil
4 Tbsp. tarragon vinegar
2/3 cup dry sherry

Sprinkle chicken with seasoning salt and pepper. Crush garlic into oil and vinegar in a skillet. Saute chicken pieces until they are golden brown, turning frequently. Remove; place in a baking dish. Pour sherry over pieces and place in 350 degree oven for 10 minutes. This yields 8 servings.

Serve with Rancho California Rice.

Ronald Reagan

There is a wonderful mystical law of nature that the three things we crave most in life - happiness, freedom and peace of mind -are always attained by giving them to someone else.

RANCHO CALIFORNIA RICE

1 cup chopped onions
4 Tbsp. butter
4 cups cooked rice
2 cups sour cream
1 cup cottage cheese
1 bay leaf, crumbled
Salt and pepper to taste
2 cans (8 oz.) whole California chilis
2 cups grated Cheddar cheese

In a large skillet saute onions in butter until limp. Add the rice, sour cream, cottage cheese, bay leaf, salt and pepper. Mix gether. In greased casserole put a layer of rice; then a layer of canned chilis, unseeded and cut in strips; and 1/2 cup of grated cheese, alternately. (Use total of 1-1/3 cups cheese in layers.) Repeat, ending with a layer of rice. Bake for 25 minutes at 375 degrees. Remove, sprinkle remaining 1/3 cup grated cheese over the top and return to bake 10 minutes longer.

This yields 8 servings.

Ronald Reagan

FLAT APPLE PIE

CRUST

2 cups flour
1/2 cup butter
1/2 cup margarine
3 - 4 Tbsp. ice water

Cut the butter and margarine into the flour with knife with pastry blender until like cornmeal. Add ice water gradually, and work in just enough to hold together. Roll out on board or marble slab (lightly floured) until one inch thickness and place in the refrigerator for 20 minutes. Remove and again roll, this time to one-eighth inch thickness.

Use flat pan or baking sheet 15 x 10, cover with prepared crust.

FILLING

11-12 New York State Apples, medium size
1 cup sugar
1 Tbsp. cinnamon
Juice of 1/2 lemon
1/2 cup New York State maple syrup
New York State sharp cheese, sliced

Peel, core and cut each apple into six sections. Arrange in one layer on the crust in pan. Mix sugar and cinnamon and sprinkle with lemon juice.

Bake in oven which has been heated to 450 degrees for twenty minutes, then reduce heat to 350 degrees and bake another thirty minutes.

Remove from oven, sprinkle with New York State maple syrup, and serve while warm with a generous slice of New York State sharp cheese.

Nelson A. Rockefeller

MOCHA DESSERT

1 sq. chocolate
2 Tbsp. butter
1/2 cup milk
2 Tbsp. baking powder
1 Tbsp. vanilla
3/4 cup sugar
1 cup flour

TOPPING

1/2 cup brown sugar
4 Tbsp. cocoa
1/2 cup white sugar

Melt chocolate and butter. Add milk and vanilla. Sift and mix in sugar, flour and baking powder. Pour into baking pan.

Mix or sprinkle topping over mixture.

Pour one cup cold coffee over entire mixture. Bake 1/2 hour in 350 degree oven. Best served warm.

Lawrence Welk

TWO CRUST LEMON PIE

Make pie crust in usual way. Line an 8 inch pie with pastry.

FILLING

Combine 1-1/4 cups sugar, 2 Tbsp. flour and 1/8 tsp.of salt. Blend in 1/4 cup soft butter or margarine;mix thoroughly. Add 3 eggs, well beaten. (Reserve 1 tsp. egg white for crust.) Grate 1 tsp. lemon rind from 1 medium size lemon. Peel lemon and cut it in paper thin slices. Add 1/4 cup lemon juice, 1/4 cup water, lemon rind slices to sugar mix. Turn into pastry lined pan. Slit top crust and put on pie. Seal and flute edges. Brush with egg white and sprinkle with sugar and cinnamon. Bake at 400° for 35 minutes

Lawrence Welk

VANILLA ALMOND CAKE

3 cups flour
3 tsp. baking powder
1/2 tsp. salt
2/3 cup butter, soft
1-3/4 cup sugar
2 tsp. vanilla
1/2 tsp. almond
6 egg whites, unbeaten
1 cup milk
1/3 cup water, hot

Sift first three ingredients together and set aside. Cream butter and sugar. Stir in vanilla and almond.

Beat in egg whites one at a time. Add sifted flour mixture alternately with milk. Blend in hot water. Turn into 3 well greased and floured layer pans.

Bake at 375 for 25 minutes or until done. Cool in pans and turn out on rack. Frost.

Abraham Lincoln

(More Surprise! Surprise! Section on pages 462-465.)

Time Savers

"We may live without poetry, music and art;
We may live without conscience and live without heart;
We may live without friends; We may live without books;
But civilized man cannot live without cooks."

BARS

1 can sweetened condensed milk
3/4 cup coconut
3/4 cup marshmallows, miniature
18 graham crackers, crushed fine
1 (12 oz.) pkg. chocolate chips

Mix well and spread in 9 x 13 pan.
Bake 20 minutes in 350° oven.
Cut while warm.

Mr. and Mrs. Jim Whiteley, Worthington *

EASY CHEESE BARS

1 pkg. lemon cake mix
1/2 cup butter
1 egg

Mix the above and pat in 9 x 13 pan.

1 pkg. lemon frosting mix)
1-8 oz. pkg. cream cheese) Mix together. Save 1/2 cup.

Add 2 eggs to the frosting cheese mixture. Place this on top of the layer in the pan.

Bake until light brown - 350°.

Remove from oven and immediately spread the reserved 1/2 cup of the frosting cheese mixture on top.

Clifton and Irene Holmquist, Okabena +

FROZEN CRANBERRY SALAD

First Layer - Freeze together # 1 can whole berry cranberries and 3 Tbsp. lemon juice.

Second Layer - Mix together the following - 1 small pkg. of cream cheese, 1 cup whipped cream, 1/4 cup mayonnaise, 1/4 cup powdered sugar and 1 cup finely chopped pecans or walnuts.

Freeze in small salad molds.

Mr. and Mrs. S.L.Held, Worthington *

EASY CHOCOLATE BARS

1 can pie mix (cherry or other) 2 eggs
1 box chocolate cake mix

Beat eggs well. Add pie mix and cake mix. Stir by hand until well mixed. Bake in large cookie sheet pan. Bake at 350° for 20 - 25 minutes.

FROSTING

1-1/2 cups white sugar 6 Tbsp. milk
6 Tbsp. butter

Boil 30 seconds. Add 1/2 pkg. (1 cup) chocolate chips, 1 tsp. vanilla and nuts.

Joyce Hinz, Northrop Unit 522

CHOCOLATE CRUNCH

2 pkgs. (6 oz. each) semi sweet chocolate pieces
1 can (3 oz.) chow mein noodles

Melt chocolate pieces in top of double boiler over hot, not boiling water. Break chow mein noodles, stir until covered with the chocolate. Drop by spoonsful onto wax paper.

Note: This should make about 2 dozen pieces.

Bessie B. Krebs, Lakefield *

CHOW MEIN COOKIES

1 Tbsp. butter)
1/2 cup peanut butter) Melt

When melted, add 1 pkg. butterscotch chips. Stir till melted. Remove from heat.

Add 2 cups small marshmallows and 2 cups chow mein noodles.
Drop by teaspoons onto waxed paper.

Note: This recipe yields about 30 cookies.

Ruth Lindberg, Worthington +

Did you know that . . . .

covering baked pears with egg whites stiffly beaten and also sweetened, returned to the oven and browned is very delicious.

GRAHAM CRACKER COOKIES

1 cup butter or margarine
1/2 cup white sugar

Boil together for 2 minutes.

Arrange 48 rectangle graham crackers in a jelly roll pan. Pour mixture over crackers. Sprinkle with walnuts. Bake at 325 degrees for 10 minutes.

Cool on rack.

Mrs. Don Jose, Granada American Legion Unit 319

INSTANT LEMON BREAD

Combine one pkg. lemon cake mix, one pkg. instant lemon pudding, 1/2 cup salad oil, 1 cup water, 4 eggs, beaten in one at a time, 1 tsp. poppy seed. Beat 4 or 5 minutes. Bake in two loaf pans at 350 degrees for about 40 minutes. Before removing from pans and while still hot, pour over loaves 1/2 cup sugar mixed with juice of two lemons.

Clifton and Irene Holmquist, Okabena +

ORANGE SUGAR RING

2-8 oz. pkgs. refrigerator biscuits
1/4 cup butter, melted
2 Tbsp. orange juice
1/2 cup sugar
1/2 cup brown sugar, packed
1 tsp. grated orange rind
1/4 tsp. nutmeg

Separate biscuits. Combine butter and orange juice. Mix the remaining ingredients in separate bowl. Dip biscuits in butter- - then sugar mixture. Stand upright in well greased 1-1/2 qt. ring mold. Bake at 350 degrees for 20 to 25 minutes. Turn out on a plate. Makes 1 ring.

Clifton and Irene Holmquist, Okabena +

Sum up at night what thou hast done by day. . . . . .

REUBEN SANDWICH

2¼ cup sauerkraut, drained
1/4 cup sweet onion, chopped
3 Tbsp. parsley, chopped
* Creamy Russian Dressing
3/4 lb. corned beef, sliced
3/4 lb. swiss cheese, sliced
16 slices rye bread
Butter, softened

Combine sauerkraut, onion, parsley and mix well.

Spread Russion dressing on each slice of bread. Top 8 slices of bread with corned beef, cheese and kraut. Top with remaining bread. Highly butter both sides of sandwich. Grill slowly until cheese melts and bread browns.

* Blend 1/2 cup mayonnaise with 1/4 cup chili sauce

Mr. and Mrs. Jim Whiteley, Worthington *

QUICKIE ROLLS

Use refrigerator biscuits. Pull each into 4 to 6 inch lengths dip with warm melted margarine, then into cinnamon and sugar and finely cut nuts. Twist twice. Place on ungreased pan and bake 6-8 minutes at 375 degrees.

Melissa Reuter, Lismore Grade 5

BANANA CAKE

1 pkg. yellow cake mix
1 pkg. instant pudding mix - banana cream or vanilla flavor
1 cup sour cream
1/2 cup oil
2 ripe bananas
1/2 tsp. black walnut flavoring
1/4 tsp. banana flavoring
1/4 tsp. mace
1/4 tsp. salt

Cut bananas into slices.

Put all ingredients in a large mixing bowl including t he bananas. Beat 5 minutes at medium speed. If too stiff, 2 Tbsp.of water can be added. Bake in a greased angel food cake pan at 350° for 65 to 70 minutes. Cool in pan for 10 minutes before turning out. This can also be made in a flat pan size 9 x 13, but be sure to decrease the baking time to 45 or 50 minutes.

Pearl M. Aaker, Worthington BPW

One must be poor to know the luxury of giving.

BUNDT CAKE

Grease and flour a bundt (or angel food) pan. Sprinkle the bottom with chopped nuts, if desired. Put 1/3 of batter in pan and cover with 1/2 cinnamon sugar mixture, rest of batter. Bake at 350 degrees for 45 - 60 minutes. Let cool for 10 minutes. Turn out of pan. Drizzle glaze over top of cake when it is still warm.

GLAZE

1 cup powdered sugar
1/2 tsp. butter
1/2 tsp. vanilla
2 Tbsp. milk or cream

Mrs. LaVern Kooiman, Hull, Iowa +

LAZY MAN'S GERMAN CHOCOLATE CAKE

Combine 1 white cake mix, 2 cups milk, 2 whole eggs and one pkg. instant chocolate pudding. Mix all together and bake at 350° for 30 to 35 minutes. This makes a large cake.

TOPPING

Combine 1/4 lb. butter or margarine, 1 cup brown sugar, 3 egg yolks, beaten lightly and 1 tsp. vanilla. Cook until thick in a heavy pan. Beat until cool. Add 1 cup chopped nutmeats and 1 cup chopped coconut. Put on cooled cake.

Clifton and Irene Holmquist, Okabena +

DELUXE YELLOW CAKE

1 pkg. yellow cake mix
4 eggs
1/2 cup salad oil
1 box instant vanilla pudding mix
1/2 pt. sour, half and half (1 cup)

Beat 6 to 10 minutes the entire mixture.

Grease tube pan.

Pour in 1/2 batter, over it sprinkle cinnamon, white sugar and nuts. Pour in remaining batter. Swirl with knife.

Bake about 1 hour at 350 degrees.

Mr. and Mrs. Ray Haugen, Hanska *

FRUITCAKE

3/4 cup sugar
1/2 tsp. baking powder
1/2 tsp. salt
3/4 cup flour
3 cups Brazil nuts, whole
1 cup well drained maraschino cherries
2-7 oz. pkgs. pitted dates
3 eggs, beaten until foamy
1 tsp. vanilla

Sift sugar, baking powder and salt. Mix flour with nuts, dates and cherries. Mix until mixture is coated with flour. Add the eggs and vanilla to the sugar mixture. Stir into fruit-flour mixture. Spread one loaf pan (8x4x2 inches), well greased and floured or 2 small loaf pans. Bake in slow pre-heated oven (300°) for 1½ hours or until firm. Cool and wrap in foil at least 12 hours before you slice the cake.

Mrs. Don Moser, Wilmont, Past Pres. of Nobles County ARC

LEMON PUDDING CAKE

1 large pkg. yellow cake mix
1/2 cup liquid shortening
4 eggs
1 cup hot water
1 pkg. instant lemon pudding

Blend all ingredients. Beat four minutes. Bake at 350° for 45 minutes.

Mrs. Robert Eilders, Ocheyedan, Iowa +

QUICK COFFEE CAKE

Yellow cake mix, prepare as directed on box.

Bake at 350 degrees in 9 x 13 pan for 15 minutes. Remove from oven and sprinkle evenly over cake the following topping.

TOPPING

1 cup sugar)
1 tsp. cinnamon) Mix or blend together.
1 cup chopped nuts
1/2 lb. melted butter or margarine

Spoon evenly over cake. Return to oven. Finish baking for 30 to 40 minutes.

Mrs. Robert Tucker, Pipestone, Michael- Boock Unit 6

WHITE PEAR CAKE

Preheat oven. Grease and flour a bundt pan. Blend a white cake mix with 1 pound can pear halves, undrained.

2 egg whites
1 whole egg

Beat 4 minutes at medium speed. Bake at 350 degrees for 50 to 60 minutes.

Melt a 10 oz. jar of currant jelly. Spoon over cake.

Mrs. Marvin Showers, Jackson

APPLE WALNUT DESSERT

1 cup sugar	)
3/4 cup sifted flour	) Mix
2 tsp. baking powder	)
1 Tbsp. shortening, soft	)
1/2 cup thin cream	)
1/2 tsp. vanilla	) Stir in
1/2 tsp. lemon	)

Stir in 3/4 cup nuts and three cups sliced peeled apples. Put in 9 x 9 inch square pan.

TOPPING

2 Tbsp. brown sugar	)
1/3 cup flour	) Sprinkle over mixture
2 Tbsp. margarine	)

Bake at 400 degrees for 30 to 35 minutes.

Carol Strouth, Reading +

BANANA BREEZE

1 pkg. (8 oz.) cream cheese, softened
1 can sweetened condensed milk
1/3 cup bottled lemon juice
1 tsp. vanilla
4 medium bananas
2 Tbsp. bottled lemon juice

Beat cream cheese until light and fluffy. Add milk and blend thoroughly. Add 1/3 cup lemon juice and vanilla and stir until it thickens. Slice 3 bananas; line graham cracker crust with banana slices. Turn filling into crust. Refrigerate 2 or 3 hours. Do not freeze. Cut fourth banana into thin slices; dip in remaining lemon juice. Garnish top of pie with banana slices.

 Mrs. Larry Jorgensen, Fulda +

BEST EVER PUDDING

1 cup sugar)
1 cup flour)
1 cup raisins) Mix ingredients and pour into 3 qt.
2 tsp. baking powder) bowl or casserole
3/4 cup milk)

2 cups hot water)
1 cup brown sugar) Combine
1 Tbsp. margarine)

Pour over batter and bake 1/2 hour to 3/4 hour at 350°.

Lavonne Fett, Windom Unit 206

CHERRY CRUMBLE

1 pkg. yellow cake mix
1/4 cup butter
2 eggs

Mix the above and pat in 9 x 13 pan.
Add 1 can cherry pie mix. Sprinkle 1 pkg. coconut almond frosting mix over the top. Mix. Bake until light brown at 350 degrees.

Clifton and Irene Holmquist, Okabena +

QUICK CHERRY CRUNCH

1 pkg. white or yellow cake mix
1 can cherry pie filling
1 tsp. lemon juice
1/2 cup chopped nuts, optional
1/2 cup melted butter
Sweetened cream - ice cream

Spread pie filling in bottom of pan. Sprinkle with lemon juice. Combine cake mix, nuts and melted butter. Sprinkle over pie filling. Bake at 350 degrees for 40-45 minutes until golden brown. Serve warm or cold with whipped cream or ice cream.

Mrs. Don Moser, Wilmont, Past Pres. of Nobles County ARC

I STILL CAN'T BELIEVE IT DESSERT

Pour 1 can cherry pie mix into 9 x 9 inch pan. Sprinkle over it 1 small size package white or yellow cake mix. Use the c a k e mix in its dry form, simply sprinkling it evenly over the cherries. Then dribble over all 1/4 cup melted butter. Bake in 350 degree oven 45 minutes to 1 hour. Serve with whipped cream.

Note: One may substitute other pie mixes, if desired. Almonds may also be slivered on top before baking.

Clifton and Irene Holmquist, Okabena +

QUICKIE PEACH DESSERT

Over 1 large can sliced peaches, sprinkle 1 large box butter brickle cake mix. Melt ½ cup butter or margarine, ½ tsp. o f vanilla flavoring, 1/2 cup chopped nutmeats, and 1/4 tsp. almond flavoring. Put on top of cake mix and peaches. Bake at 350 degrees for 45 minutes.

Mrs. Carl Jorgensen, Fairmont

MAJESTIC DESSERT

Grease a 9 x 13 cake pan.

Spread 1 can (No.2) crushed pineapple in baking dish. Sprinkle 1 pkg. butter brickle cake mix over the pineapple. Drizzle ½ cup butter over crumbs. Bake 1 hour at 350 degrees. After first 3 0 minutes spread with brown paper so not to get too brown.

Serve with whipped cream or ice cream.

Minnie Ommen, Worthington BPW

STRAWBERRY DESSERT

Melt 1 stick butter in shallow baking pan. Mix in 1 cup o f flour, 1/4 cup brown sugar and 1/2 cup chopped pecans. Bake at 350 degrees for 20 minutes, stirring occasionally. Sprinkle 2/3 o f this baked crumb mixture in a 9 x 13 pan.

Combine 2 egg whites, 1 cup sugar, 2 cups sliced fresh strawberries and 2 Tbsp. lemon juice with electric mixer. Beat until it forms stiff peaks - about 20 minutes. Fold in 1 cup, whipped cream. Spoon over crumbs. Top with remaining crumbs. Freeze.

Mrs. Don Moser, Wilmont, Past Pres. of Nobles County ARC

FRUIT COCKTAIL DELIGHT

1 egg)
1 cup sugar)
1 tsp. soda) Combine and pour into 8x8
1 cup flour) inch greased pan.
1 No. 2 can drained fruit cocktail)

1/2 cup brown sugar) Mix and sprinkle over batter
1/2 cup chopped nuts)

Bake 35 minutes at 350 degrees. Serve warm with whipped cream.

Carol Strouth, Reading +

QUICK DESSERT

1 cup flour)
1 cup sugar) Sift together
1/2 cup sweet milk
2 Tbsp. baking powder
Pinch of salt
1 cup raisins

Combine and put into a greased baking dish, then mix:
1 cup brown sugar
2 cups boiling water
1 Tbsp. butter

Pour over the batter and bake 30 to 40 minutes at 350 degrees. This last liquid will seem thin but as the batter rises it mixes in making its own sauce. Serve with whipped cream.

Clifton and Irene Holmquist, Okabena +

CHILI

1 lb. hamburger
1 can Hormel chili
1 large can pork and beans
1 large can Libby's tomato juice
1 Tbsp. sugar
1 Tbsp. chili powder
1 Tbsp. paprika

Leslie and Lucy Ask, Kenneth Lutheran SS

Think all you speak, but speak not all you think.

CHILI

1 lb. hamburger
1 can kidney beans
1 lb. can tomatoes, 1 pint
1 medium onion
2 Tbsp. chili powder
1/2 tsp. salt

Simmer at least 15 minutes.

Mrs. Larry Henning, Brewster +

HOT DISH

Place the following in layers in baking dish:
Layer of raw hamburger
1 pkg. frozen mixed vegetables
1 can cream of chicken soup
1 pkg. frozen tater tots

Bake 1-1/2 hours at 375 degrees.

Mrs. Earl Breyfogle, Lake Wilson, Herbert Holtke Unit 285

EASY HOT DISH

1 lb. hamburger)
1 cup chopped celery) Brown
1 chopped onion)

1 can cream of mushroom soup)
1 can cream of chicken soup)
1 can cold water) Add
6 oz. pkg. uncooked noodles)

Bake 1 hour at 350 degrees.

Florence Fries, Fulda, Rural Progressive Club

EASY HOT DISH

Brown 1 lb. hamburger and 1 medium onion. Add 1 can of cream of mushroom soup and 1 can drained whole kernel corn. Add 4 or 5 diced potatoes.

Simmer for 20 minutes or until potatoes are done.

Slayton FHA

EASY HOT DISH

1 can mushroom soup
1 cup milk

Put in a greased casserole. Stir soup and milk together. Then add 1 cup elbow macaroni (dry), 1 cup grated cheese, 1/2 pkg. dried beef, 1 Tbsp. chopped onion and 4 oz. dried beef. Mix all together well. Put in refrigerator overnight.

Bake at 350 degrees for 50 minutes with cover on. Then take cover off and bake 10 minutes to brown.

Note: This is a good recipe for working ladies. It can be prepared in the morning, then popped in the oven when they come home at night.

Mrs. Bernard Dannhoff, St. James

EASY HOT DISH

Brown 1½ lbs. hamburger and 1 small onion in skillet. Salt and pepper to taste. Add 1 can vegetable soup and 1 can Franco American Spaghetti with Cheese Sauce. Put this in a baking dish and bake for one hour.

Mrs. Ernest Tiesler, Rushmore Legion Auxiliary
Cindy Pick, Slayton FHA

QUICK AS A WINK HOT DISH

Potatoes)
Hamburger) Any amount
Vegetable Beef Soup, 2 cans

Grease casserole. Scatter sliced potatoes over bottom. Crumble raw meat on top. Top with soup. Season to taste and cover.

Bake at 350° for 1½ - 2 hours. Bake 1/2 hour without lid.

Mrs. Grant Wilcox, St. Cloud +

TATER TOT HOT DISH

Brown 1-1/2 lbs. hamburger and onion. Add 1 can cream of mushroom or 1 can cream of chicken soup. Add a little milk. Drain 1 can beans or peas. Put in layers in baking dish. Top with tater tots. Bake at 350 degrees for about 1 hour.

Mrs. Larry Henning, Brewster +

TATER TOT HOT DISH

Place 2 lbs. raw hamburger in a 9 x 12 baking pan.Don't pack hamburger - put in loosely. Sprinkle with dried onion bits, pepper and garlic salt. Spread 1 can cream of mushroom soup over the meat. Top with cheese slices (the kind that melts). On top of the casserole arrange 2 lbs. tater tots. Bake at 350 degrees for one hour.

Clifton and Irene Holmquist, Okabena +

TATER TOT HOT DISH

Put 1 lb. ground beef in bottom of pan. Spread 1 can cream of mushroom soup over the meat. Put 1 box of tater tots on top of the soup and bake at 350 degrees for 1 hour.

Michael Loosebrock, Lismore Grade 2
Dolly Brown, Sherburn, Elm Creek Garden Club
Mr. and Mrs. Lyle Jacobsen, Sherburn *

SOUPER TUNA CASSEROLE

Mix in casserole as it saves dishes.

1 can cream of mushroom soup
1/2 cup milk
1 cup drained cooked peas
1- 7 oz. can drained flaked tuna
1 cup crushed potato chips

Garnish with whole potato chips and pimiento. Bake at 350° for 50 minutes. This dish serves 4.

Clifton and Irene Holmquist, Okabena +

BAKE AND TOTE HOT DISH

1-lb. hamburger, browned
1 layer sliced raw carrots (2 large)
1 layer sliced onions
1 layer sliced potatoes
1/4 cup minute rice, uncooked
1 can cream of mushroom soup
1 can cream of chicken soup
1 cup milk
Salt and pepper to taste

Place alternate layers of potatoes, carrots, onions and hamburger. Mix soups together with milk and pour over casserole.Bake at 300 degrees for 1-1/2 hours.

Clifton and Irene Holmquist, Okabena +

EASY TO MAKE HOT DISH

Press 1 pound of uncooked hamburger in the bottom of a casserole. Slice a medium sized onion finely over the meat. Pour over this 1/2 can cheddar cheese soup and a can and a half of mushroom soup. Pour over meat and onions and top with a bag of french fries. Bake at 350 degrees for 1-1/2 hours.

Mrs. Florence Halvorson, Wells, Troska Unit 210

FRIED NOODLES

Cook favorite kind of noodles in salted water,drain well and brown them in the skillet in butter or margarine. Add breadcrumbs. Serve with creamed tuna, salmon or any meat with gravy or a can of cream of celery, mushroom or cream of chicken soup for sauce.

Mrs. Don Moser, Wilmont, Past Pres. of Nobles County ARC

RICE CRUST PIE

Cook enough rice in salted water to line a deep pie plate. Drain well. Toss favorite seasonings with well-drained rice.

Grease pie plate and arrange rice around sides and bottom. Put mixture of diced and thickened turkey, beef, ham or hamburger in a gravy or sauce (undiluted soups are ideal). Pour over rice and bake at 350 degrees until well heated through.

Mrs. Don Moser, Wilmont, Past Pres. of Nobles County ARC

QUICK SALMON SUPPER

Make a thin white sauce. Put in a casserole. Add 1 can broken up salmon. 1 Tbsp. grated onion or finely chopped, 1 can peas, drained to the salmon. Put in oven at 350 degrees for 20-30 minutes. Top with baking powder biscuits. Bake 10 or 15 minutes more.

Mrs. Don Moser, Wilmont, Past Pres. of Nobles County ARC

Did you know that . . . .

leftover roast beef, ground, chopped pickle and celery, prepared mustard of horse-radish, and mayonnaise makes a delicious sandwich.

SHEPARD'S PIE

1 lb. hamburger, browned
1 can pork and beans, or green beans, drained
Onion, if desired
4 cups mashed potatoes, hot

Arrange beans in bottom of casserole, then meat and cover with mashed potatoes. Potatoes may be put on with a cookie press or make indents with back of greased teaspoon. Sprinkle with paprika and heat in oven for 20 - 30 minutes.

Mrs. Don Moser, Wilmont, Past Pres. of Nobles County ARC

EASY SALAD

1/2 pint whipping cream
1 can pineapple pie mix
1/2 bag miniature marshmallows

Whip cream, add pie mix and marshmallows.

Mrs. Arthur R. Hussong, Brewster

CHERRY PIE SALAD

1/2 pint cream, whipped
1 can cherry pie filling
1 can fruit cocktail
2 bananas
2 apples
1 cup miniature marshmallows
1/2 to 1 cup chopped walnuts

Mrs. E. Ohlenkamp, Alpha, Alpha Senior Citizens

QUICK SALAD

1 can cherry pie mix
1 can fruit cocktail, drained
2 bananas sliced and put in dish

Put a few drops on lemon juice on top of bananas. Then mix all together and fold in whipped cream or cool whip and serve.

Heron Lake FHA

Did you know that . . . .

liverwurst, slice of tomato, lettuce and mayonnaise make a good sandwich.

SALAD

1/2 cup cream, whipped
1 can peach pie mix
1 banana
1 can pineapple
1 can mandarin oranges
1/2 cup marshmallows

Mrs. George Wolf, Jeffers

FRUIT SALAD

1 can pineapple tidbits
2 cans mandarin oranges, drained well
2 bananas, sliced
1 cup coconut
2 cups miniature marshmallows
1 can peach pie mix
2 Tbsp. lemon juice
1-1/4 tsp. salt
Nutmeats, if desired

Mix together and chill before serving.

Peter Scroggs, Lismore Grade 4

QUICK AND EASY SALAD

1 pkg. orange jello - no water added
1-lb. box cottage cheese
1 pint Cool Whip, fold in
1 large can mandarin oranges, drained

Combine above ingredients and refrigerate. Ready to serve.

Ramona Christoffer, Worthington BPW
Mrs. Harold N. Madson, Butterfield
Mrs. Arthur R. Hussong, Brewster

PINK SALAD

1 pkg. red jello
1 carton cool whip
1 carton cottage cheese
1 can drained crushed pineapple
1 can fruit cocktail, drained

For small cans of fruit use small 12 oz. carton of cotta g e cheese and cool whip and 1/2 pkg. jello.

Miniature marshmallows may be also added, if desired.

Sprinkle jello over cottage cheese and let stand while draining fruit. Add fruit, cool whip and marshmallows.

Use at once or will keep for several days.

Mrs. Murry Westherly, Pipestone, Michael-Boock Unit 6
Slayton FHA

MEMPHIS SALAD

1 small can crushed pineapple, drained
1/4 cup chopped walnuts
1 small carton cottage cheese
1 small carton Cool Whip
1 pkg. strawberry jello

Mix the jello dry into the cottage cheese. Add pineapple, nuts and cool whip. Chill overnight.
Note: This will keep for a week or longer.

Shirley Briffett, Ivanhoe, Grodzicki Unit 194

COTTAGE CHEESE SALAD

Small container of cottage cheese
Small box of jello, any flavor
Tall can pineapple chunks
Small container of Cool Whip

Mix together.

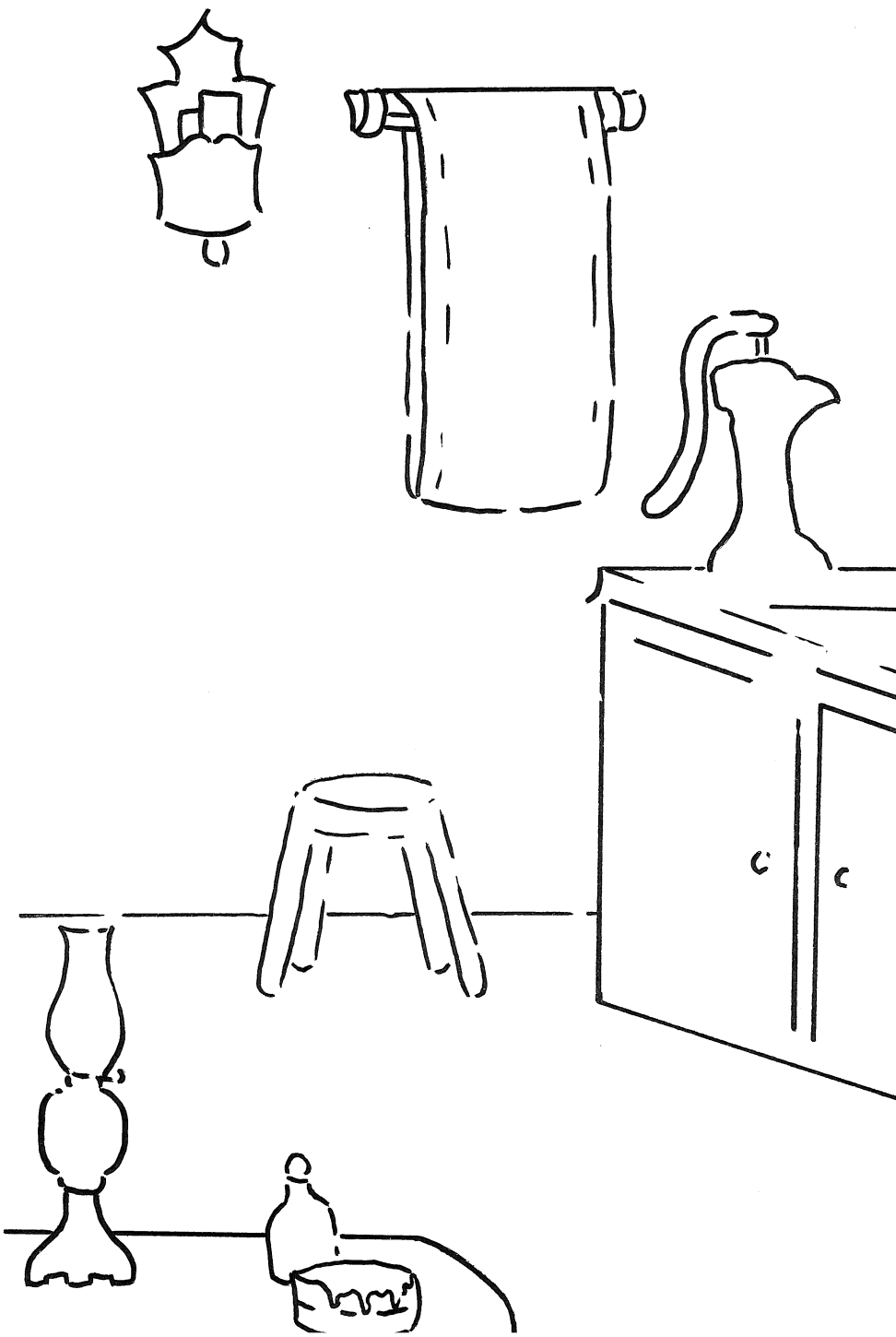
Heron Lake FHA

SOUR CREAM SALAD

1 cup cultured sour cream
1 cup mandarin oranges)
1 cup pineapple tidbits) Drained
1 cup marshmallows
1 cup shredded coconut

Drain the fruit. Mix all ingredients and refrigerate several hours before serving.

Mrs. Harold Gannon, Trosky Unit 465
Mrs. Tom Bute, Alpha, Alpha Senior Citizens
Cindy Pick, Slayton FHA
Mr. and Mrs. Glenn Nielson, Wheaton *



Miscellaneous

HOW TO PRESERVE A HUSBAND

Be careful in your selection. Do not choose too young, and take only from such varieties as have been reared in a good moral atmosphere.
When once decided upon and selected, let that part remain forever settled and give your entire thought to preparation for domestic use.
Some insist on keeping them in a pickle, while others are constantly getting them into hot water.
Even poor varieties may be made sweet, tender and good by garnishing then with patience, well sweetened with smiles and flavored with kisses. Then wrap them in a mantle of charity. Keep warm with a steady fire of domestic devotion and serve with the fruits of constant devotion and milk of human kindness.
When thus prepared, they will keep for years.

ORANGE CIDER

1/2 gallon apple cider
6 oz. frozen orange concentrate
3 juice cans of water
1/2 cup sugar

Bring to boil and simmer for 30 minutes. Float 4 cinnamon sticks in the mixture while it is simmering.
This cider serves 16.

Slayton FHA

HOT CHOCOLATE

6 cups dry milk, add water
1-1/2 cups sugar
3/4 cup cocoa
Dash of salt

Mix well.

Mrs. Dennis Ossenfort, Worthington +

HOT CHOCOLATE MIX

1 lb. Nestles Quik
1-8 qt. box powdered milk
1-6 oz. jar Coffee Mate
1/2 cup powdered sugar, heaping

Mix together.
Add 1/3 cup mix with hot water.

Mrs. Elvern Kletscher, Vesta Legion Auxiliary

LOW CALORIE CHOCOLATE MIX

2 cups Carnation dry milk
3/4 to 1 cup sugar
1/2 tsp. salt
1/4 cup cocoa

Mix well and store in tight covered container.
Mix 1/3 cup of this mixture to each cup of hot water.

Mrs. Roland Blank, Milroy, Earl Christopherson Unit 274

EGGNOG SUPREME

6 Tbsp. sugar
3 cups cream or milk
6 egg yolks, beaten
6 egg whites, beaten
3 cups ginger ale

Combine sugar, cream and egg yolks; fold in egg whites. Add ginger ale. Mix. Serve cold.

Diane Leopold, Heron Lake

PICNIC LEMONADE

Wash 6 lemons. Grate off yellow rind into bowl. Squeeze the juice into another bowl. Cover shells with water and squeeze out water and add to juice. Discard shells. Make a syrup of 2 cups of water and 2 cups sugar. When boiling, pour over rind and let stand until cold. To use, combine lemon water and juice and sweeten to taste with rind syrup.

Mrs. Alton Leopold, Heron Lake

CARNIVAL PUNCH

For Carnival Punch, you will need a large punch bowl, paper cups, 1 pint of sherbet and 1 quart of ginger ale.

Place lemon, lime, orange, pineapple or raspberry sherbet in a punch bowl. Chill. At serving time add the ginger ale. Stir until the sherbet is soft but not melted. Spoon into paper cups.

This makes enough punch for 15 persons.

Deanne Gertner, Westbrook, Rosehill Sunshine 4-H Club

FRUIT PUNCH

2 pkgs. Kool aid, any flavor for color
1 can frozen orange juice, unsweetened
2 qts. water
1 bottle ginger ale

Mix ingredients except ginger ale. Serve in punch bowl. Add large squares of ice. Add chilled ginger ale.

Diane Leopold, Heron Lake

RED SATIN PUNCH

1 pt. apple juice
2 pts. cranberry juice
10-7 oz. bottles of 7-Up
2 trays of 7-Up cubes

This is very colorful and tasty.

Mrs. Alfred Verdick, Alpha, Alpha Senior Citizens

SLUSH PUNCH

4 cups sugar)
6 cups water) Boil three minutes and cool.
1-6 oz. can frozen orange juice mixed to directions)
1/4 cup lemon juice)
1-46 oz. can unsweetened pineapple juice) Add
2 qts. apple juice)

Freeze this together, but not too long so that it is not firm. Take from freezer and mash into slush with potato masher. Add 4 qts. 7-Up. This cool refreshing punch is yellow in color and it is quite thick.

Mr. and Mrs. Dennis Schoneck, Amboy *

SPICED TEA

1 cup lemon flavored instant tea
2 cups tang
3 cups sugar
1½ tsp. cinnamon
1½ tsp. cloves

Use 2 rounded tsp. to a cup of hot water.

Mildred Witte, Pipestone, Eden Jolly Union Club

SPICED TEA

1-lb.2 oz. jar Tang)
1-1/2 cups sugar)
3/4 cup instant tea)
Pinch of salt) Mix together
1 tsp. cloves)
1 tsp. cinnamon)
1 pkg. lemonade mix)

Use 2 tsp. mixture to 1 cup hot water.

Slayton FHA
Mrs. Richard Johnson, Dundee

BEET WINE

Peel and slice 8 to 10 beets. Add one gallon water and boil until tender. Drain beets and put juice in crock. Add 1 lb.raisins and let cool.
1/2 cake compressed yeast - 3 lbs. sugar
Let stand 14 days. Strain in cheese cloth two times. Bottle. Cap. Drink!!!

Phyllis Krieg, Tracy, Tracy Mrs. Jaycees

ARTICHOKE HEART CANAPE

Toast rounds of bread on one side, turn and put slices o f artichoke heart (canned or frozen), Swiss or Mozzarella cheese and top with mayonnaise.
Broil until cheese and mayonnaise are bubbling.
In using canned artichokes, cut each into two or 3 slices.

Mr. and Mrs. E. J. Becker, Adrian *

CHEDDAR SHRIMP SPREAD

1 cup cooked shrimp, cut up
1/2 lb. cheddar cheese, grated
1/2 small onion
1 cup mayonnaise
¼ tsp. garlic salt
3 - 5 drops tabasco sauce
2 tsp. worcestershire sauce

Mix. Chill. Serve with crackers or ripple chips.

Kay Thomson, Tracy, Tracy Mrs. Jaycees

CHEESE BALL

2 cups shredded sharp cheddar cheese (about 8 oz.)
1-1/2 cups flour

Mix together and add 1/2 cup margarine, melted.
Mix with hands. Mold 1 tsp. dough around each filling. Place 2 inches apart on ungreased baking sheet. Cover and chill for at least 1 hour. Bake at 400 degrees 15-20 minutes. Serve warm.
Suggested fillings: olives, water chestnuts, cocktail onion

Ramona Christoffer, Worthington BPW

HOLIDAY CHEESE BALL

1-8 oz. pkg. cream cheese, softened
1 oz. blue cheese
1/4 lb. sharp cheddar cheese, grated

Blend the above ingredients and add 1/4 tsp. garlic powder, 1/4 tsp. tabasco sauce. Chill 1 hour or more. Form into round balls or cylinders. Pat almonds or crushed crackers and parsley firmly onto the ball. Chill. Remove from refrigerator 15 minutes before serving.

Mrs. Verne Fuller, Amboy, Jennings Unit 276

SHRIMP DIP

1 can frozen cream of shrimp soup
1 roll garlic cheese
1 can mushrooms, cut in small pieces

Heat and stir in double boiler. Serve from warming dish with small slices of toasted garlic bread.

Mr. and Mrs. Vernon Runholt, Marshall *

Did you know that . . . .

appetizers, those small portions of food or drink that whet the appetite, originated in Europe. Though the Romans munched celery or endive before their famous feasts, it was the Russians who first served hot and cold appetizers as we know them.

YUMMY HAM CUBES

1-8 oz. pkg. cream cheese, softened
2 Tbsp. mayonnaise
1 Tbsp. prepared horse-radish
1 tsp. worcestershire sauce
1/4 tsp. celery salt
1/4 tsp. onion salt
1/4 cup finely chopped sweet pickles
5 slices boiled ham

Combine everything except the ham and blend well. Place slice of ham on waxed paper. Spread with cheese mixture. Top with another slice of ham. Continue, finishing with a slice of ham. Press firmly together and wrap in waxed paper. Store in refrigerator until ready to serve. Cut in cubes with sharp knife. Serve with party picks.

Pat Nelson, New Ulm, Ben J. Seifert Unit 132

MEAT BALLS

1 lb. ground beef
1/2 cup corn flake crumbs
1/2 cup evaporated milk
1/4 cup finely chopped onion
1/4 cup ketchup or chili sauce
1 Tbsp. worcestershire sauce
1 tsp. salt and pepper

Mix with wet hands and shape into 36 teaspoon size balls.
Bake at 400 degrees 12 to 15 minutes in a shallow pan. Serve with the following hot sauce as a dip.

SAUCE

1/2 cup ketchup
2 Tbsp. brown sugar
2 Tbsp. finely chopped onion
2 Tbsp. pickle relish
2 Tbsp. water
2 Tbsp. worcestershire sauce
1 Tbsp. vinegar
8 oz. can tomato sauce

Heat sauce. Simmer for a few minutes. Double this recipe for a party.

Mr. and Mrs. E. J. Becker, Adrian *

SALMON PARTY BALLS

1-lb. can salmon (2 cups)
1-8 oz. pkg. cream cheese, softened
1 Tbsp. lemon juice
2 Tbsp. grated onion
1 tsp. prepared horse-radish
1/4 tsp. salt
1/2 cup chopped pecans
3 Tbsp. snipped parsley

Drain and flake salmon, removing skin and bones. Combine the salmon with the next 6 ingredients. Mix thoroughly. Chill several hours. Combine pecans and parsley. Shape salmon mixture in 8 x 2 inch log. Roll in mixture. Chill well. Serve with crackers.

Mrs. Milo S. Nelson, Windom Unit 206

APPLE BUTTER

Cut apples in half. Do not remove core or peel. Cook until tender then put through press or sieve. Measure 6 cups of apple pulp, 4 cups sugar, teaspoon of cinnamon, 1/4 tsp. cloves, ½ tsp. nutmeg, 1 tsp vanilla and 1/2 tsp. red coloring in a large kettle. Return to stove and cook 1 hour or until it is thick. You can cook more than one batch of this together depending on the size of kettle you have. Seal.

Mr. and Mrs. Frances Kirby, Hardwick *

CORN COB JELLY

14 large red corn cobs
1 pkg. sure jell
3 cups sugar

Run water over cobs to take off chaff. Put cobs in a roaster and cover the cobs with a large amount of water (cobs absorb it). Boil gently for 30 minutes. Strain 3 cups of the red corn liquid into a pan.

Add the pkg. of sure jell. Let it come to a hard boil; then add the sugar. When this comes to a fast boil, let it boil hard 1 minute or until it starts to jell when you lift out the spoon.

Skim the foam off and pour into jars. Seal with wax.

Note: This recipe makes about 2 pints.

Mrs. Bernard Dannhoff, St. James

PEACH JAM

Place 3 cups sugar in a bowl. Cube 5 cups ripe peaches into the sugar and stir to avoid browning. Place in pan over low heat and boil until clear. Take off heat and add 1 pkg. raspberry jello Stir two minutes, then put in sterilized jars and seal. Keep in the refrigerator or in a cool place.

Mrs. Emma Healy, Minneapolis

JELLY

3 cups beet juice
4 cups sugar
1 box sure jell

Add jell to sugar and bring to a boil. Boil for 2 minutesand take off the stove. Add cool aid.

Anna C. Evjen, Sherburn

JAM

5 cups (1-1/2 lbs.) rhubarb, cut up
3 cups sugar
1 pkg. raspberry flavored gelatin
1 pkg. flavored summer drink powder

Cook rhubarb and sugar over low heat until slightly thickened. Remove from heat. Add gelatin and drink powder. Pour into hot sterilized jars and seal with paraffin.

Mrs. George Wolf, Jeffers, Odegaard-Quade Unit 401

EASY TOMATO PRESERVES

5 cups tomatoes)
5 cups sugar) Boil 10 minutes

Take from stove and add 2 pkgs. lemon jello, orange or peach jello.

Mrs. Clarence Ackerman, Slayton
Mabel Shore, Worthington BPW

CARAMEL CORN

1 cup brown sugar
1/2 cup white sugar
1/2 cup water
2 Tbsp. vinegar
1/2 tsp. salt
2 Tbsp. light corn syrup

Combine sugar, water, vinegar, syrup and salt. Cook to hard ball stage (265°). Add 3 to 4 Tbsp. butter or margarine. Pour over about 6 cups popped corn.

Dip hands in water occasionally when shaping balls to prevent sticking.

Mrs. Jerry Weibel, Worthington, Calvin-Knuth Unit 5

CARAMEL CORN

2 cups brown sugar
1/4 cup Karo syrup
2 sticks margarine
1 tsp. vanilla
1/2 tsp. baking soda
1 tsp. salt

Mix brown sugar, margarine and salt over medium heat. Boil for 5 minutes. Add baking soda - let foam. Turn off immediately; add vanilla. Pour over popcorn and stir well. Spread out on cookie sheet and bake for 20 to 30 minutes at 250 degrees.

Slayton FHA

CARAMEL CORN

2 cups brown sugar)
2 sticks margarine) Boil five minutes
1/2 cup white syrup)

Add 1/2 tsp. salt and 1 tsp. soda.

Pour over 7-1/2 quarts popped corn (30 cups). Mix until coated. Put on 2 cookie sheets and bake at 200 degrees for 1 hour.

Stir the corn every 15 minutes.

Bibie Schadt, Okabena Legion Auxiliary
Mrs. David Muller, Windom, Dale Ladies Aid
Sara Anderson, Bigelow, Haack-Good Unit 496
Mrs. Bernard Dannhoff, St. James
Annette Kemper, Lismore Grade 2
Mrs. Ardell Bassett, Rushmore Legion Auxiliary

CRACKERJACK

1/2 cup sugar
1/2 cup white syrup
1/2 cup dark molasses
1 Tbsp. butter

Cook until it forms a hard ball stage. Have ready 4 quarts popped corn which has been kept warm.

Pour boiling syrup over the corn and mix well. Peanuts also may be added.

Mrs. Warren Heazlett, Lakefield

POPCORN BALLS

2 cups sugar
1 cup white syrup
1/4 cup butter
1/4 tsp. cream of tartar

Boil to right stage and pour over 6 to 8 quarts of popped corn. Form into balls.

Eden Jolly Union Club

POPCORN BALLS

1 cup corn syrup
1/2 cup sugar
1 tsp. cream of tartar
2 Tbsp. butter
1/4 tsp. soda
4 qts. popped corn

Boil sugar, syrup and cream of tartar to soft ball stage and add butter and soda. Quickly pour over popped corn and shape into balls.

Joan Krogman, Lismore Grade 2

POPCORN BALLS

Pop corn while syrup boils.

1 cup water	)
1 cup white sugar	)
1 cup brown sugar	) Combine
1/2 cup white syrup	)
1/2 tsp. salt	)

Boil to very hard ball stage (256°). Add 1 tsp. vinegar, 1 tsp vanilla. Boil to light crack stage or 280°. Remove from heat and add 1 tsp. soda. Stir and pour over 1½ gallon popped corn. Mix well and form into balls. Wet hands with cold water or use butter.

Clara Dock, Jasper, Eden Jolly Union Club

POPCORN BALLS

2 cups sugar	1 tsp. vinegar
1/2 cup corn syrup	Salt
2/3 cup water	

Boil until crack stage. Pour over corn and form into balls.

George Schadt, Okabena, Sievert-Peterson Post 608

POPCORN BALLS

Pop 1-1/2 cups popcorn

Mix in saucepan	1 cup white sugar
	1 cup white syrup
	1 tsp. cream of tartar
	1 tsp. soda
	4 Tbsp. butter
	1/2 tsp. almond
	Red food coloring

Mix together and bring to a boil. Pour over popped corn. Form into balls.

Note: Cover hands with plastic bags or baggies, rubbing with butter.

Mike Scheffler, Lismore Grade 2

SLICED PICKLES

(Keeps in jars in refrigerator)

3 cups white vinegar
3 cups sugar
1/3 cup pickling salt
1 tsp. celery seed
1 tsp. mustard seed
1 tsp. tumeric
4 large onions, sliced

Mix onion with the unpeeled sliced pickles in jars. Mix together the other ingredients, vinegar, sugar, salt and spices until sugar is dissolved. Pour over cold pickles. Cover with lid and refrigerate. This keeps for months when left cold.

Mrs. Larry Henning, Brewster +

CRISP PICKLES

4 qts. thin sliced cucumbers
6 medium onions, sliced
1/2 green or red pepper, chopped
1/3 cup coarse salt
3 garlic cloves

Cover with crushed ice and let stand 3 hours. Drain.Combine and heat to boiling with cucumber mixture added:

5 cups sugar
3 cups vinegar
1-1/2 tsp. celery seed
2 Tbsp. mustard seed

Pack in jars and seal.

Mrs. Lena Markgraf, Wood Lake

FRESH SLICED CUCUMBERS

9 dill size cucumbers, sliced thin with skins on
1 cup green pepper, diced
1 cup onion, diced
2 Tbsp. salt

Mix together in a bowl 1 cup vinegar, 2 cups sugar and 1 Tbsp. celery seed.

Stir this until sugar is dissolved than pour over cucumbers and stir well. Let set a few hours before using.

Note: These will keep in the refrigerator for a long time.

Mr. and Mrs. Frances Kirby, Hardwick *

FRESH CUCUMBERS

2 medium cucumbers
1/3 cup white vinegar
2 Tbsp. water
1/4 cup sugar
1/2 tsp. salt
Dash of pepper
2 - 3 Tbsp. chopped parsley

Slice unpeeled cucumbers thinly. Place in deep bowl. Mix the other ingredients and pour over cucumbers. Weigh down with a plate and refrigerate 4 hours or overnight.

Mrs. Evelyn Williams, Jackson *

READY TO EAT PICKLES

7 cups thinly sliced cucumbers (about 5 or 6)
1 cup thinly sliced green pepper
1 cup thinly sliced onion
2 Tbsp. salt
1 Tbsp. celery seed

Before starting the above mix 2 cups sugar and 1 cup vinegar. Give it a stir between slicing so the sugar is completely dissolved before pouring over the vegetables. Cover and keep refrigerated. I used a large glass jar with a tight fitting lid. This will keep a month.

Mrs. M. D. Larson, Godfrey, Illinois

REFRIGERATOR CUCUMBERS

2 cups sugar
1 cup vinegar
2 Tbsp. salt
1 Tbsp. celery seed

Dissolve sugar into vinegar and add salt and celery seed. Add 9 cups peeled or unpeeled cucumbers sliced thin.
Let stand 1 hour.
This will keep in the refrigerator 1 month.

Margaret Mangledorf, Slayton

REFRIGERATOR PICKLES

Slice one gallon of pickles.
2 onion slices
3 cups sugar
3 cups vinegar
1/3 cup salt
1 tsp. tumeric
1 tsp. celery seed
1 tsp. mustard seed

Put tumeric, celery seed and mustard in bag. Pour over pickles and let stand 1 week. - Keep refrigerated.

Slayton FHA

SARATOGA PICKLES

100 good size cucumbers
2 onions
1/2 lb. black mustard seeds
1/2 lb. white mustard seeds
1/2 pint olive oil
2 qts. vinegar
1 pint salt
2 Tbsp. celery seed

Slice cucumbers thinly. Sprinkle with the salt and let stand overnight. Drain thoroughly. Slice the onions and mix with cucumbers. Pack in a stone jar. Mix seeds with the oil and then add the vinegar. Pour over the vegetables. Keep in a cool place.

Margaret O. Jones, Lake Crystal

SLICED CUCUMBERS

3 cucumbers
1 small onion
) Slice thin

Soak in salt water 3 to 5 hours.

2 cups sugar
1 cup vinegar
Pinch of pepper
) Boil

Cool well. Pour over drained cucumbers and let stand 4 to 5 hours.

Slayton FHA

ZUCCHINI PICKLES

2 lbs. zucchini
2 medium onions
1/4 cup salt
1 cup sugar
1 pt. vinegar, white
1 tsp. celery seed
1 tsp. mustard seed
1 tsp. tumeric
1 tsp. dry mustard

Wash zucchini; cut unpeeled zucchini and onions in very thin slices in a large bowl.

Cover with water and add salt. Let stand 1 hour. Drain. Mix the remaining ingredients and bring to a boil. Pour over zucchini and onion. Let stand 1 hour. Bring to a boil (all ingredients). Boil for 3 minutes. Pack in sterilized jars and seal.

Mrs. Wm Crook, Pipestone, Delphian Club

CANNED BEEF HASH

Cook the beef bones until done. Let cool.

Remove meat from bones. Grind fine with food chopper. Add a little onion.

Season with salt and pepper.

Chill broth; take off all the tallow. Heat the broth, strain, and add to meat.

Put in pint jars, cook in a pressure canner for 75 minutes at 10 lbs. pressure.

Note: This is especially good when you fry some in the fry pan and use it for sandwiches.

Mrs. Bernard Dannhoff, St. James

HOME MADE VEGETABLE SOUP

2 lbs. ground beef, browned
2 cups onion, chopped
2 cups potatoes, diced
2 cups carrots, diced
2 cups cabbage, shredded
2 cups celery, diced
8 cups fresh tomatoes, 4-1#cans
1/2 cup rice, regular
2 cups water
2 - 3 scant teaspoons salt
1 - 2 scant tsp. pepper

Cook 1½ to 2 hours at low to medium heat. Cool until it thickens. Remove from stove and cool. Then pack in container and freeze. Makes about 12 pts. When ready to use, put in the same amount of water as soup. The soup will be thick when you freeze it.

Mrs. Larry Henning, Brewster +

SOUP

2 peck tomatoes
4 cups celery, diced
4 cups carrots, diced
4 cups onions, diced
1 cup rice, cooked and drained
1 cup spaghetti, cooked and drained
1 cup sugar, more or less
1/2 cup salt

Cook all separately and add to tomatoes. Put the juice of the celery, onions and carrots in too, otherwise the soup is very thick. Pack hot in jars and seal. This will make 27 pints.

Orvey Poppingo, Luverne, Dell Hogen Unit 123

CRANBERRY RELISH

1-lb. cranberries
1 apple, cored but not peeled
1 orange sectioned and grated rind

Put all through food chopper. Then add 1-3/4 cup sugar.

Julia Miller, Fairmont Garden Club

CRANBERRY RELISH

1-lb. cranberries
3 cups sugar
3/4 cup ginger ale
Little lemon juice or
Rind of one lemon

Boil until all berries are soft and remove from heat.It will thicken when cool. Skim.

Dale Ladies Aid, Windom

CUCUMBER RELISH

12 large cucumbers
4 large onions
2 bunches celery
2 green peppers, sweet
2 red peppers,sweet or
Pimientos for color
10 large carrots

Take seeds out of cucumbers and grind cucumbers, onions, red and green peppers, celery and carrots with coarse blade. Place ½ cup salt (pickling) over ground mixture in crock. (Do not put i n aluminum or tin pans) Let stand overnight. Drain for 1/2 day and then put in kettle and boil 4 cups vinegar, 4 cups sugar, 1 tsp. celery seed, 1 tsp. mustard seed, 1 tsp. tumeric. Boil for 1 hour and seal in jars. This recipe makes 11 pints.

Mrs. Harry Egdorf, Jeffers

O.K. PICKLE RELISH

Grind 8 larg e or medium cucumbers, 1 large head of cauliflower and 12 onions. Add 1/2 cup salt and 5 cups of water.

Let stand 1 hour, then drain.

Boil until thick 6 cups of vinegar, 6 cups sugar, 1 cup o f flour, 1 Tbsp. mustard seed, 1 Tbsp. celery seed and 1 Tbsp. o f tumeric and 3 Tbsp. dry mustard. Add rest of the ingredients.Boil 20 minutes. Seal.

Note: Careful as this burns easily!

Mrs. Robert Eilders, Ocheyedan, Iowa +

TOMATO CATSUP

1 qt. tomato juice
1 onion, chopped
1 cup sugar
1/2 cup vinegar
1 tsp. salt
1/3 tsp. red pepper
1 tsp. celery salt

Mix.

Boil for 30 minutes; then add 1 heaping tablespoon cornstarch mixed with a little water. Cook until it thickens. Can while hot in jars and seal.

This is very good.

Mrs. Harry Egdorf, Jeffers

GREEN TOMATO RELISH

24 large green tomatoes
2 medium size onions
2 green peppers
2 red peppers
4 Tbsp. mustard seed
4 Tbsp. celery seed
4 Tbsp. salt
4 cups sugar
4 cups white vinegar

Put tomatoes, onions and peppers through food chopper. Drain well.

Add rest of the ingredients and boil 15 to 20 minutes. Pour into sterilized jars and seal.

Mrs. Lola M. DeVries, Rushmore Legion Auxiliary

FROZEN SWEET CORN

Combine in large pan 2 cups water, 9 cups corn, 1 tsp. salt, 2 cups sugar and simmer 10 minutes. Cool; freeze.

Mrs. George Wolf, Jeffers, Odegaard-Quade Unit 401

DIVINITY

2½ cups sugar
1/2 cup light corn syrup
1/2 cup water
2 egg whites, stiffly beaten
1 teaspoon vanilla
1/2 cup walnuts

Cook sugar, syrup and water to syrup stage - 230°. Slowly pour 1/3 syrup over egg whites, beating consistantly. Cook the remaining syrup to 234°. Add 1/2 to egg whites. Cook the remaining syrup to 248°. Add vanilla and nuts. Drop onto waxed paper when candy holds shape.

Mr. and Mrs. S. L. Held, Worthington *

PICKLED CORN ON THE COB

6 medium ears of sweet corn
1 Tbsp. salt
3 cups white vinegar
1 cup white sugar
1 Tbsp. mixed pickling spice
2 bay leaves
1-1 inch stick cinnamon

Husk and trim corn ends from each ear. Cut each ear into 4 pieces (24 small pieces in all) about 1½ inch long. Wash corn and cover with cold water, adding the 1 Tbsp. salt. Put in refrigerator until you are ready for it.

Sterilize 2- 1 qt. jars, leaving in hot water until ready to fill.

In a large kettle, combine vinegar, sugar, pickling spice, bay leaves and cinnamon stick. Cook over moderate heat, stirring until sugar is dissolved and mixture comes to boiling point. Drain the corn, rinse in cold water. Add to boiling vinegar mixture.

Bring back to boiling, reduce heat. Simmer, covered, for 10 minutes. Remove cinnamon stick.

With a slotted spoon, pack corn into hot jars, completing 1 jar at a time. Fill with boiling hot vinegar mixture to within ½ inch of the top, but covering corn completely. Seal at once.

Note: This is a nice addition to one's relish tray.

Mrs. Bernard Dannhoff, St. James

SAUERKRAUT

(Made in jars)

Fill a quart jar with shredded cabbage. Do not pack too tightly, just stamp down once. To each quart add 2 tsp. sugar, 1 tsp canning salt and fill the jar with boiling water. Seal.

Mrs. Bernard Dannhoff, St. James

SWEET SOUR BEANS

Wash and cut yellow wax beans. Boil in salt water until they are tender. Drain off water. Boil together 1 cup sugar, 1 cup of vinegar, 1 tsp. dry mustard (for color) and 1 Tbsp. celery seed, tied in cloth. When it comes to a boil, add beans. Boil for 5 minutes. Put in jars and seal.

Mrs. George Wolf, Jeffers, Odegaard-Quade Unit 401

CELERY SEED DRESSING

1/2 cup sugar
1 tsp. dry mustard
1 tsp. salt
1/2 tsp. grated onion
2 Tbsp. celery seed
1 cup salad oil
2 Tbsp. vinegar

Mix sugar, salt, onion, mustard, vinegar; add salad oil slowly beating with a mixer. Beat constantly until thick. Mix 3 Tbsp. vinegar and 3 Tbsp. salad oil. Add the rest slowly and beat until thick.

Mrs. Henry Jorges, Wabasso, Victor Hirsch Unit 263

DRESSING

Boil 1/2 cup vinegar and 1 cup water. Beat 3 eggs. Mix 1/2 cup sugar, 1/2 tsp. salt 1/4 tsp. mustard, 2 Tbsp. flour. Add to beaten eggs. Add to the boiling water and vinegar. Cook until it is thick, stirring constantly. Remove from stove and add 1 tsp. butter. This is excellent for potato salad.

Mrs. Vernon Simms, Fairmont

DRESSING

1/4 cup vinegar
1/4 cup sugar
1/4 cup water
1 tsp. salt

Note: For a different dressing substitute in place of water, oil, salad dressing, cream, milk or any liquid.

Mrs. Gilbert Carlson, Lake Wilson

SALAD DRESSING FOR CABBAGE

2 cups sugar)
1 cup water) Cook until it spins a thread
1 cup vinegar)
1 tsp. celery seed) Add

If not all dressing is used, it can be stored in the refrigerator. This will keep for a week.

Mrs. George Hardies, Pipestone, Michael-Boock Unit 6

SALAD DRESSING

3 or 4 eggs, beaten with fork
1/2 cup sugar)
1/2 tsp. salt) Mix together
1/2 tsp. mustard)

Add to beaten eggs and then add 1/2 cup vinegar and 1/2 cup cream. Stir while adding. Bring to a boil over low to medium heat with constant stirring.

This is especially good for potato salad; also tuna etc.

Store covered in refrigerator.

Carrie Schafer, Worthington BPW

SALAD DRESSING

1 cup vinegar)
1 cup sugar) Boil 3 minutes
1/2 cup water)

Add 1 tsp. salt, 1 tsp. celery seed and 1 tsp. mustard seed. Keep in jar or bottle in refrigerator.

Pour through strainer as used to remove celery seed and the mustard seed.

Mrs. Lloyd Jones, Windom Unit 206

CABBAGE SLAW SALAD DRESSING

1 cup sugar)
1/2 cup vinegar) Mix together
1 cup Mazola oil
1 Tbsp. celery seed
1 tsp. salt Add
1/2 tsp. dry mustard
Grated onion

Mix well with a mixer. Chill. This will keep a long time in the refrigerator.

Mr. and Mrs. Sylvester Turbes, Sleepy Eye *

DRESSING

3 cups salad oil
3 cups vinegar
4 cups sugar
1 Tbsp. salt
4 Tbsp. celery seed
1 Tbsp. dry mustard
1 large can tomato soup
1 large onion, ground

Mix.

Note: Use only Heinz ' condensed tomato soup.

Anna C. Evjen, Sherburn

SALAD DRESSING

2 tsp. grated onion
3/4 cup sugar
1 can tomato soup
1 tsp. mustard, dry
1/2 tsp. paprika
2/3 cup vinegar
1/2 cup Wesson oil

Boil together and beat. This will keep a long time in the refrigerator.

Mr. and Mrs. Sylvester Turbes, Sleepy Eye *

SPECIAL DRESSING

Grate a medium sized onion real fine. Pour over it 1/3 cup lemon juice and 4 Tbsp. vinegar.

Boil 1 cup sugar and 1/2 cup water until it spins a thread.

Mix together 1 cup oil, 1/2 cup catsup, 1 tsp. prepared mustard, 1 tsp. salt, 1/2 tsp. pepper and 1/2 tsp. garlic salt.

Combine and beat with egg beater. Makes 3 cups and it will keep indefinitely.

Alvera Huibregtse, Holland, Needlecraft Club

SPECIAL FRENCH DRESSING

1-14 oz. bottle catsup
1/2 cup vinegar
1 tsp. salt
1/2 tsp. paprika
1 Tbsp. Worcestershire sauce
1/2 tsp. pepper
Scant 3/4 cup sugar
1 tsp. onion flakes
1 tsp. dry mustard
1½ cup vegetable oil
1 tsp. garlic salt

Run in blender until well mixed or shake in a jar.

Clifton and Irene Holmquist, Okabena +

FRENCH DRESSING

1 cup sugar
1 tsp. salt
1/3 cup vinegar
1 medium onion, cut fine
1 cup salad oil
1/2 cup catsup
1 tsp. celery seed

Mix all together in a quart jar. Shake well. This makes a little more than a pint.

Mrs. Alvin Comstock, Lakefield

FRENCH DRESSING

1 cup salad oil
1 cup catsup
3/4 cup sugar
1/2 cup vinegar
Onion, chopped fine
Green pepper, chopped fine
Salt and pepper
Celery seed

Mrs. Daryl Bruns, Worthington, Calvin-Knuth Unit 5

FRENCH DRESSING

1 cup Wesson oil
1 cup sugar
1/2 cup vinegar
1 bottle catsup
1/2 tsp. salt
1/2 tsp. dry mustard
1/2 tsp. celery salt, optional
1/2 tsp. garlic salt, optional

Mrs. Art Tonsfeldt, Pipestone

FRENCH DRESSING

Mix scant 1/3 cup sugar, 1 tsp. salt, 1 tsp. paprika. Add juice of 1/2 lemon, 1/3 cup catsup, 1/4 cup vinegar and 1/3 c u p chopped onion. Blend in blender. Add 1/2 cup oil last. Blend well.

Sherri Viland, Worthington BPW

FRENCH DRESSING

1 can tomato soup
1 cup catsup
1/2 cup Crisco oil
1/2 cup vinegar
1/2 cup sugar
1 tsp. salt
1/4 tsp. paprika

Mix all ingredients in blender or with egg beater. Half an onion or garlic clove and put in bottom of container.Let it stand overnight.

Worthington BPW

THOUSAND ISLAND DRESSING

4 hard cooked eggs, chopped fine
1/2 cup stuffed olives, chopped fine
1-3/4 cup salad dressing
3/4 cup catsup

Mix all together.

Mr. and Mrs. Dennis Schoneck, Amboy *

FRUIT SALAD DRESSING

1/3 cup liquid honey
2/3 cup sugar, scant
Dash of salt
1 tsp. dry mustard
Dash paprika
1 tsp. celery seed
1 cup salad oil
5 Tbsp. vinegar
1 Tbsp. lemon juice

Blend in blender. Add oil last.

Sherri Viland, Worthington BPW

L TRIO SALAD DRESSING

1 cup salad oil
1 cup sugar
1/3 cup catsup
1/3 cup vinegar
1 tsp. salt
1 tsp. celery salt
Grated onion

Blend until thick. This recipe yields 1 pint.

Mrs. Robert Eilders, Ocheyedan, Iowa +

ROQUEFORT DRESSING

1 pint mayonnaise
1 carton (12 oz.) sour cream
6 oz. Roquefort cheese
1/2 tsp. garlic salt
1 Tbsp. wine vinegar
Salt and pepper to taste

Whip together and refrigerate. This makes 1 quart.

Mr. and Mrs. Dennis Schoneck, Amboy *

ROQUEFORT DRESSING

1 small chopped onion
1 garlic (1 bud chopped fine)
1 cup buttermilk
1 qt. mayonnaise with lemon
4 oz. cream cheese

Mr. and Mrs. Clarence Hill, Jasper *

RUSSIAN DRESSING

1 cup sugar
1 cup salad oil
1/2 cup vinegar
1 cup catsup
1 Tbsp. paprika
1 tsp. salt
1 medium onion, grated
2 Tbsp. lemon juice

Slayton FHA

RUSSIAN DRESSING

1 onion, grated (size of an egg)
3 tsp. mustard, dry
2 tsp. salt
1-1/4 cups sugar
1 pint Mazola oil
1/2 cup vinegar
2 Tbsp. celery seed

Mix onion, mustard and sugar and salt. Mix well. Beat the oil a little at a time in the electric beater. This will get real thick. Add vinegar also a bit at a time. It takes about 20 minutes. Add celery seed. This dressing is very good on cabbage but do not put on the cabbage until a short time before you are going to serve it. It is a good spread on sandwiches.

Nelle Dokken Geiger, Jackson

BACK YARD LONDON BROIL

1/2 cup salad oil
1/4 cup Tarragon vinegar
1/4 cup light mild molasses
1 pkg. dry garlic salad dressing mix
2 medium onions, sliced thin

Combine all ingredients. Pour over meat in shallow pan and marinate for several hours at room temperature. Turn meat often.

The meat should be flank steaks or any type of steak to grill. Broil over charcoal or on a gas grill. This is for outdoor grilling only.

Judy Martens, Worthington BPW

BARBEQUED PORK CHOPS

1 medium onion, chopped
3 Tbsp. vinegar
2/3 cup catsup
1/2 cup water
1 tsp. garlic salt
2 tsp. salt
Little pepper
Couple drops of tabasco sauce
1½ Tbsp. worcestershire sauce
2 tsp. mustard
1 Tbsp. white sugar

Brush smoke sauce on both sides of meat. Let stand until dry. (optional)

Bake chops until they turn white at 350 to 375 degrees. Pour sauce over and bake until tender-about 1 hour.

Mrs. Dale Hanson, Westbrook Legion Auxiliary

BARBEQUE SAUCE

1/2 jar of small apricot preserves)
1/2 pkg. dry onion soup (Lipton's)) Mix
1/2 bottle (small) of Western Russian dressing)

Mrs. Dennis Ossenfort
Worthington +

BARBEQUE SAUCE

4 Tbsp. onion, chopped
1 cup tomato puree
3/4 cup water
3 Tbsp. vinegar
2 Tbsp. worcestershire sauce
1 tsp. salt
1 tsp. paprika
1 tsp. chili powder
1/2 tsp. black pepper
1/4 tsp. cinnamon
Dash of ground cloves

Combine all ingredients and bring to a boil. Pour over browned meat. Bake until meat is tender. Bake at 350 degrees.

Mrs. Orland Gregory, Fairmont, Lee C. Prentice Unit 36

BARBEQUE SAUCE

1 Tbsp. vinegar
1 Tbsp. brown sugar
2 Tbsp. lemon juice
1/2 cup catsup
1-1/2 Tbsp. worcestershire sauce
1 tsp. prepared mustard
1/2 cup water
Onion
Celery

Yummy for sloppy joes, pork chops, chicken etc.

Mrs. Robert Bailey, Tucson, Arizona +

BARBECUE SAUCE FOR RIBS

3/4 cup catsup
1-1/2 cups water
1 medium sized onion
1/2 tsp. salt
1/4 tsp. tabasco sauce

Mix together and pour over browned ribs. Bake 2 hours at 300 degrees. Baste.

Mrs. Dorence Drengson, Pipestone, Michael-Boock Unit 6

BARBEQUE SAUCE

1/3 cup onion, chopped
3 Tbsp. butter
1 cup catsup
1/3 cup vinegar
2 Tbsp. brown sugar
1/2 cup water
2 tsp. prepared mustard
1 Tbsp. worcestershire sauce
1/2 tsp. salt
1/4 tsp. pepper

Slowly cook onion with butter. Add all other ingredients. Cover and simmer for 15 minutes.

Mrs. Richard Egdorf, Storden

CHEESE FONDUE DIP

1-lb. Velveeta cheese, grated
1 Tbsp. butter
1 cup beer
1 egg
1 tsp. worcestershire sauce
1 tsp. salt
Garlic salt
1/2 tsp. pepper
Red pepper
1/4 tsp. mustard
1 can crab meat

Melt butter in double boiler. Stir in beer. When beer is warm, stir in grated cheese. Stir constantly until cheese is all melted.

Beat egg slightly and add spices to egg. Add to cheese mixture. Heat and stir for about 10 minutes. Fold in crab meat.

Serve with garlic toast or crisp vegetables.

Mrs. Lloyd Pekas, Fulda +

CHOCOLATE SAUCE

2 sq. chocolate)
9 Tbsp. sugar) Melt in double boiler
6 Tbsp. cream)

Remove from heat. Add 1 whole egg and beat well with rotary beater. Add vanilla and a dash of salt.

Mr. and Mrs. Glenn Nielson, Wheaton *

CONEY SAUCE

1/2 lb. hamburger
1/4 cup water
1/4 cup onion, chopped
1 clove garlic, minced
1-8 oz. can tomato sauce
1/2 to 3/4 tsp. chili powder
1/2 tsp. monosodium glutamate
1/2 tsp. salt

Brown hamburger slowly, but thoroughly. Add remaining ingredients. Simmer uncovered 10 minutes.

Mrs. Robert Eilders, Ocheyedan, Iowa +

CHILI SAUCE

25 large ripe tomatoes
5 medium sized onions
2½ cups vinegar
1 cup sugar
2 small green peppers
1 small red pepper
2 Tbsp. salt

Peel tomatoes and slice them; peel the onions and chop fine. Remove the stems and seeds from the peppers and chop them fine. Put all the ingredients into a kettle and cook one and a half hrs. or until thick. Then can.

Mollie Obele, Lismore, Lismore Legion Auxiliary

CHILI SAUCE

24 large tomatoes, peeled and cut up
3 medium green peppers, cut fine
3 medium onions, cut fine

2 Tbsp. pickling salt)
1 tsp. cinnamon)
1 tsp. nutmeg) Add
1 tsp. cloves)
2 cups vinegar)
2 cups sugar)

Boil until thick. Maybe 2 hours-depending on the size of the kettle.

Mr. and Mrs. Frances Kirby, Hardwick *

MINT SAUCE

1/2 cup vinegar
1 cup water
1/4 cup chopped fresh mint leaves
1/4 cup lemon juice
1/2 cup water
2 Tbsp. sugar
1/4 tsp. salt

Pam Kemper, Lismore Grade 5

SPAGHETTI SAUCE

1/2 onion, diced small
1/2 head of garlic, diced
1 can tomato paste - 6 oz.
2 cans water - 6 oz.
2 cans tomato puree - 8 oz.
1 lb. hamburger
1/2 tsp. sugar
Dash of basil leaves
Salt
Pepper

Cook 6 hours. Brown onion with garlic, then brown hamburger. Add rest of the ingredients. Bring to boil and simmer 6 hours.

Linda Oftadahl, Tracy, Tracy Mrs. Jaycees

TOMATO SAUCE FOR SPAGHETTI

Hamburger
1 can tomato paste
1 cup tomato juice
1 can condensed tomato soup
2 Tbsp. worcestershire sauce
Salt and pepper

Mix together.

Note: A little catsup may be added for color.

Mrs. Gene Holmquist, Okabena +

SPAGHETTI SAUCE

1/3 cup salad oil
3 minced garlic cloves
1 large green pepper, or more
2 large chopped onions
2 lbs. ground beef
1-1/2 cup hot water
5-8 oz. cans Hunts tomato sauce
3-6 oz. cans Hunts tomato paste
1 Tbsp. salt
1 Tbsp. paprika
1 tsp. garlic salt
1 tsp. celery salt
1 tsp. chili powder
3 Tbsp. A-1 steak sauce
3 Tbsp. chili sauce

In hot oil in large pan cook garlic, pepper and onions for 5 minutes. Add meat and cook over high heat until all red is gone. Add water and the rest of the ingredients. Simmer uncovered 2 hours. This freezes well.

Mrs. Glen Schelhaas, Mankato +

SWISS STEAK SAUCE

1 cup catsup
1/2 cup water
1 Tbsp. worcestershire sauce
1/4 cup sugar
1/4 cup vinegar

Mix and pour over browned steak. Bake at 350° for 1/2 hour.

Mrs. Arnold Polzin, Jeffers, Odegaard-Quade Unit 401

MEAT SEASONING

1-1/2 tsp. salt)
1 tsp. sugar) Seasoning for beef
1/2 tsp. paprika)
1/4 tsp. pepper)

1-1/2 tsp. salt)
1 tsp. sugar) Seasoning for pork
1/2 tsp. ginger)
1/4 tsp. pepper)

1-1/2 tsp. salt)
2 tsp. sugar) Seasoning for leg of lamb
1/2 tsp. paprika)
1/4 tsp. pepper)

Mix spices together, rub meat, wrap in foil and bake.

Mrs. Gilbert Carlson, Lake Wilson

TOPPING FOR BAKED POTATOES

Combine 1/2 cup sour cream, 2 tsp. horse-radish and 1 tsp.of onion salt.

Mrs. Alfred Verdick, Alpha, Alpha Senior Citizens

HOUSEHOLD HINTS

1. You will get almost again as much juice from oranges if you will put them under hot water before they are squeezed.

2. You can brighten your mirrors by rubbing them with a cloth that has been dampened with alcohol - works wonderful!

3. When cooking a goose, add 1 whole lemon with the rind removed but leave the white skin on. Put it in the dressing to absorb the grease. Discard the lemon before serving.

4. Add 1/4 tsp. almond extract to peach and cherry pies for better flavor.

5. Mark your favorite recipe in your cook book with red stars.

6. When poaching eggs in water, add 2 Tbsp. vinegar to the water then add the eggs. The eggs will not fall apart.

7. Use silver polish to remove coffee stains from melmac cups.

8. After using the food chopper put some dry bread through it as it will be much easier to clean.

Mrs. Alfred Verdick, Alpha, Alpha Senior Citizens

PLAY DOUGH

2 cups water, boiling
3 Tbsp. salad oil
1 Tbsp. powdered alum
1/2 cup salt
2-1/2 cups flour

Mix dry ingredients. Add hot water slowly. Knead well. Color with food coloring, as desired. Keep in air tight containers.

Mrs. Vern Prokasky, Lucan Unit 467

PLAY DOUGH

6 cups flour
1 cup salt
1/2 cup salad oil
2-1/2 cups warm water
Food coloring

Mix together all ingredients and mold into any shapes you wish. Keep in air tight container.

Mrs. Howard Penske, Vesta Unit 306

DRIED PRUNES

Line a cookie sheet with aluminum foil. Wash Italian prunes and spread on sheet. Put in a warm (200°) oven and leave in for 24 hours. Put in about 20 or more in a plastic bag and freeze.

Cook as dried prunes with desired amount of sugar or honey.

Note: The same can be done with apricots. Remove seed and cut in half.

Hazel Wagar, Worthington, Worthwhile Study Club

HOMEMADE SAUSAGE

12-lbs. ground pork
33 lbs. ground beef
1-1/3 lbs. canning salt (about 2 cups)
1 oz. whole black pepper
1 oz. whole mustard seed
5 oz. white pepper- you can use black pepper, but use less
1 cup sugar
Garlic, if desired

Mix all together well. Stuff into casings and have smoked.

Mrs. Bernard Dannhoff, St. James

STRAWBERRY HEAVEN

In covered electric blender container at high speed, blend :
1 cup milk
1 cup frozen strawberries
1 egg
2 Tbsp. sugar
1/2 tsp. vanilla

Blend 3 to 5 seconds until smooth.

For a low calorie breakfast, use skim milk.

Worthington BPW

FUDGSICLES

Mix 1 pkg. chocolate pudding, 3-1/2 cups milk and 1/4 cup of sugar. Cook as for pudding. This will be thinner than regularpudding. Fill molds. Eggs may be added for additional nutrition.

Karen Legler, Lismore Grade 4

POPSICLES

Dissolve 1 pkg. jello, 1 pkg. cool aid, 3/4 cup sugar in two cups hot water. Mix well. Pour into molds.
Note: These do not drip.

LeAnn Legler, Lismore Grade 3

CHOKECHERRY SYRUP

2 cups chokecherry juice
3 cups sugar
1/2 cup white corn syrup
Simmer for 15 minutes after it comes to a boil.
Note: This is good on ice cream, topping for pancakes.

Mr. and Mrs. Glenn Nielson, Wheaton *

SYRUP FOR WAFFLES

1/2 cup sugar
1/2 cup white syrup
1/3 cup water
Boil 3 minutes. Add 1 tsp. of flavoring and some food coloring for more attractive syrup.

Mrs. Bill Burk, Rushmore Legion Auxiliary

PIE

Crush 1 pkg. ice cream wafers and put 3/4 of the pkg. in the bottom of a 9 x 13 pan.

CHOCOLATE SAUCE

Melt ½ cup margarine and 2 squares chocolate together. Add 1 tsp. vanilla, 2 cups powdered sugar and 3 beaten egg yolks.
Then beat 3 egg whites until stiff. Fold into the first mixture. Spread over crumbs and freeze slightly.
Slice 2 quarts vanilla ice cream in about 3/4 inch slices. Lay over chocolate layer. Add the remaining crumbs and freeze.

Mrs. Craig Ebeling, Worthington +

WHEAT NUTS OR GRAPE NUTS

3-1/2 cups whole wheat flour
1 tsp. soda
1 tsp. salt

Sift together and add 3/4 to 1 cup of light or white syrup or honey. Add buttermilk or sour milk to moisten.

Bake as a cake in a moderate oven. Cool and crumble. Return to oven and bake until brown. Roll with a rolling pin.

Mrs. Lola M. DeVries, Rushmore Legion Auxiliary

HOLIDAY WREATH

30 marshmallows
1/2 cup butter

Melt together over hot water. Then add 1 tsp. vanilla and red or green food coloring. Stir well, then pour over 3-1/2 cups corn flakes. Drop by spoonsful in a wreath shape on a pretty type plate.

Put a large round candle in center.

If desired, decorate wreath with red hot cinnamon candies.

Note: This is always pretty to give as a gift-plate, candle, and wreath.

Mrs. Bernard Dannhoff, St. James

BAKED STEAK

2 lbs. round steak, about 1 inch thick
1/4 lb. butter or margarine
1-4 oz. can mushrooms (not drained)
1 envelope dry onion soup

Cut steak in serving size pieces and place in a 9 x 13 pan. Spread butter on meat. Add mushrooms and sprinkle with soup.

Cover pan with foil and seal.

Bake about 2 hours in a 325 degree oven.

Serves 6 to 8 persons.

Mr. and Mrs. Jim Whiteley, Worthington *

ICE BOX COOKIE

1 cup butter or shortening
2 cups brown sugar
3-1/2 cups flour
1 tsp. soda
1/2 tsp. salt
1 cup nuts, chopped
2 eggs, well beaten

Cream butter and sugar. Sift flour, soda and salt three times. Add beaten eggs to creamed mixture. Add nuts. Mix. Pack into long narrow bread pan.

Bake 12 minutes at 375 degrees. Do not grease pan.

Unmold and slice very thin.

Mrs. Calvin Coolidge

POT ROAST

Brown 2 pounds round steak in a heavy frying pan or roaster.

Sprinkle 1/2 envelope dried onion soup over the top. Spread over this 1 can undiluted cream of mushroom soup. Cover pan and bake at 325 degrees for about 2 hours or until tender.

Serves four.

Note: Use only a tiny amount of salt as the onion soup already is salty.

Mrs. Orville Freeman

VANILLA CREAM PIE

3 eggs, beaten
1/2 cup dark brown sugar
1 cup light corn syrup
3 Tbsp. butter
1-1/2 tsp. vanilla
1/8 tsp. salt
1 cup pecans, chopped
1 Tbsp. flour
9 inch pie shell, unbaked
Whipped cream to garnish
Pecan halves to decorate

Preheat oven to 375 degrees.

Combine eggs and brown sugar. Blend in syrup. Melt butter and add with vanilla and salt.

Blend chopped pecans with flour and stir into mixture.

Pour into unbaked shell. Bake 40 minutes or until firm.

Garnish with whipped cream and whole pecan halves.

Abraham Lincoln

FAMOUS SENATE BEAN SOUP

2 lbs. navy or pea beans, washed in hot water

Put on burner with 4 quarts hot water and 1-1/2 lbs. of ham hocks and boil slowly for 3 hours in a covered pot. Braise in butter 1 chopped onion. When light brown add to soup with salt and pepper last.

FROZEN LEMON PIE

Sprinkle well buttered 9 inch pie tin with 1/4 cup of fine graham cracker crumbs. Pour in lemon filling (below). Sprinkle on top 1/4 cup graham cracker crumbs. Chill or freeze to a desired consistency.

FILLING

3 egg whites, beat until frothy

Gradually add 1/2 cup sugar. Beat until stiff and glossy. Beat until thick and lemon colored 3 egg yolks. Fold into the egg white mixture.

Mix and beat until stiff:
1 cup whipping cream
1/4 to 1/3 cup lemon juice
2 - 3 tsp. lemon rind

Fold into egg mixture.
This pie serves 8 - 10 persons.

Bess Truman

TARRAGON DRESSING

2 green onions
1/2 tsp. white pepper corns
1/2 tsp. monosodium glutamate
1/4 tsp. salt
1/4 tsp. sugar
1/3 cup Tarragon vinegar
2/3 cup olive oil

Mix and shake.

Mrs. Ronald Reagan

BARBECUE SAUCE

1/4 cup butter
1/4 cup vinegar
1/4 cup catsup
1/4 cup lemon juice
1/4 cup Worcestershire sauce
Salt and pepper

Note: Add Tabasco Sauce, red pepper, garlic and onion for variety.

Melt butter in saucepan. Add lemon juice, vinegar, catsup and Worcestershire sauce. Bring to a boil and pour over meat to be barbecued. Baste often.

Mrs. Lyndon B. Johnson

POTATO BALL SUPPER

Pork hocks or spare ribs
2 cups raw potatoes, grated
1-1/2 cups flour
Side or salt pork

Boil pork hocks or ribs for 1 hour.

Mix potatoes and flour, stirring until smooth. Cut salt pork into cubes. Spoon up a large tablespoon of potato mixture. Insert a cube of pork in the center. Drop into boiling broth of pork hocks or ribs. Cook 1 hour. Whole carrots and onions can be added for a whole meal.

Mrs. Carl Rolvaag

COUNTRY OMELET

Peel and thinly slice 1 medium potato and 1 medium onion. Saute potato in 2 Tbsp. butter until tender in a large frying pan. Add onion and saute until soft. Stir in about 16 thin 1 inch sq. of cooked ham. Add 4 more Tbsp. butter and melt in another pan.

Beat 8 eggs with 1/2 tsp. salt and 1/4 tsp. pepper. Mix and pour over vegetables and ham. Cook slowly about 5 minutes until set. Place under broiler 1 to 2 minutes to brown top.

This makes 6 to 8 servings.

Mrs. Richard Nixon

CREAMED CHICKEN

1 Tbsp. butter
1 medium fryer, cut up
Salt and pepper
1 small onion
1/2 pint cream

Melt butter in frying pan and add chicken. Keep stirring to sear, but not brown. Add onion, finely chopped and let simmer for 1 minute. Add 2 Tbsp. water. Cover and simmer slowly for 30 minutes. If more water is needed during cooking, add just enough to keep meat stewing. After 30 minutes remove cover and add cream.

Note: Be sure there is no more than 1 Tbsp. water left in pan when adding cream. Stir meat in cream several times during last 5 minutes. Simmer 5 minutes more and remove from the heat.

Serve immediately.

Mrs. Lawrence Welk

TEXAS JACK

4 slices bacon, diced
1 medium onion, sliced
1 green pepper, diced
2 cans red kidney beans (1-lb. cans)
1 can tomato sauce
2 Tbsp. chili sauce
Pepper
1/2 lb. sharp cheddar, grated
4 to 6 frankfurters

Fry bacon until crisp. Drain on paper towel. Cook onion and green pepper in 2 Tbsp. fat until soft, not brown. Add beans, bacon cheese, tomato sauce and seasonings. Stir over low heat until the cheese is melted. Slice frankfurters and stir in.

Serve with toasted English muffins or with some crispy corn bread. This serves 8.

Mrs. Bing Crosby

MEAT LOAF

2 lbs. ground round steak
2 eggs
1-1/2 cups bread crumbs
3/4 cup catsup
1 tsp. accent
1/2 cup warm water
1 pkg. Lipton onion soup mix

Beat thoroughly. Pour in a loaf pan. Cover with 2 strips of bacon, if you desire.

Pour over all 1-8 oz, can Hunt's tomato sauce.

Bake 1 hour at 350 degrees.

This meat loaf serves 6.

Ann Landers

CHICKEN DELIGHT

2 chicken breasts for serving
1 onion
1 celery branch
1 bay leaf
Pinch of thyme
1/2 lb. mushrooms
Salt and pepper
1 glass white wine
2 cloves garlic

In a large pan of boiling water add onion, celery, thyme, bay leaf, garlic and wine. Add chicken breasts to broth. Bring to a boil. Cook 30 minutes. Take out breasts and let them cool. Remove skin and bones. Cook sliced mushrooms in butter. Make a cream sauce. Use half cream and half broth. Add sliced mushrooms to sauce. Take off the fire. Arrange breasts in baking dish. Pour sauce over the breasts and place under the broiler until brown.

Peggy Lee

STRAWBERRY CHEESE PIE

Roll fine 1/3 lb. graham crackers. Add 1/4 cup sugar and 1/4 lb. soft butter. Mix and press into 10 inch pie pan.

FILLING

2-8 oz. pkgs. cream cheese
2-3 oz. pkgs. cream cheese
1 cup sugar
5 large eggs
Juice of 1 lemon

Mix together adding eggs one at a time. Beat together until smooth. Pour into pie shell. Bake 50 minutes at 350 degrees. Let cool about 15 minutes.

TOPPING

Mix 1 pint heavy sour cream with 2 Tbsp. sugar and 1 tsp. of vanilla. Spread on pie and return to oven for 10 minutes. Let it cool and place in refrigerator. Pie improves on the second day.

Note: Serve with fresh strawberries.

Mrs. Art Linkletter

Hot Chicken or Tuna Sandwiches

1 roll Pillsbury crescent rolls
1-8 oz. pkg. cream cheese
1 can boned chicken or tuna
1 small to medium sized onion
3 tbsp. butter or margarine (melted)
Crushed croutons for seasoning

Preheat oven to 375 degrees. Set cream cheese out to soften. Dice onion and drain juice off of chicken or tuna. Once cheese is softened, mix the onion, cheese and chicken or tuna until it is creamed all together. Add 2/3 of the melted butter and blend. Open crescent rolls. Instead of sectioning them off into triangles,keep them connected into rectangles. Scoop chicken or tuna mixture into center of roll. Fold corners together at the top and close. Pour melted butter over top and sprinkle with crushed croutons. Bake 15 to 20 minutes or until rolls are done. Makes 4 sandwiches.

Kim and Kris Marsh, Worthington +

Sugar Cookies

Cream together:

1 cup sugar
1 cup shortening
1 egg
1 tsp. vanilla

Sift together:

2 cups flour
1 tsp. soda
1 tsp. cream of tartar
½ tsp. salt

Mix together and bake.

Hilda Peterson, Worthington +

Cherry Chocolate Candy

2 cups sugar
2/3 cup evaporated milk
Dash of salt
12 large marshmallows
1/2 cup margarine
1 pkg. cherry chips (6 oz.)
1 tsp. vanilla
1 cup crushed salted peanuts
3/4 cup peanut butter
1 pkg. chocolate chips (12 oz.)

Combine sugar, milk, salt, marshmallows & margarine in sauce pan over medium heat. Boil five minutes. Remove from heat. Add cherry chips and vanilla. Pour into 9 x 13 buttered pan. Melt chocolate chips in double boiler. Add peanut butter and crushed peanuts. Spread over cherry mixture and chill.

Marjean Hammer, Sioux Valley +

Watergate Cake

1 white cake mix
1 pkg. pistachio pudding (3 oz.)
3 eggs
3/4 cup oil
1 cup 7-up
1/2 cup coconut
1/2 cup nuts

Combine cake mix and pudding. Add eggs, oil and mix well. Slowly add 7-up and mix. Bake at 350 degrees.

Karen Fuerstenberg, Worthington +

Pea Salad

5 hard boiled eggs
1 small can peas, drained

Add salad dressing and cheese to suit your own taste.

Donna Laue, Worthington+

Pistachio Cake

1 pkg. white or yellow cake mix
1 pkg. pistachio instant pudding (3 oz.)
3 eggs
1 cup water
½ cup oil
½ cup chopped nuts

Combine all ingredients in large bowl. Blend, then beat at medium speed on electric mixer for two minutes. Pour into two greased and floured 9 inch layer pans. Bake at 350 degrees for 30 to 35 min.

FROSTING

1½ cup cold milk
1 envelope Dream Whip
1 pkg. pistachio instant pudding (3 oz.)

Beat slowly to blend. Whip to soft peaks for about 4 to 6 minutes.

Lila Brust, Worthington +

Rev. Moench's Hot Dish

1 lb. hamburger
½ lb. ground pork sausage
1 pkg. noodles
1 cup chopped celery
1 green pepper, chopped
1 onion, chopped
1 can whole kernel corn
1 qt. tomatoes

Fry meat, celery, green pepper and onion. Cook noodles. Mix meat and noodles. Add other ingredients. Season to taste. Bake 1 hour.

Bessie Ehlers (R.S.V.P.)

Lukken Wager

1 lb. real butter
½ dozen eggs
1 jigger of rum
1 lb. or 2 cups br. sugar
1 lb. or 2 cups wh. sugar
2 lb. or 8 cups flour
Pinch of salt

Melt butter and cool.Add eggs and beat lightly. Add sugar, rum and salt. Sift flour. Add and blend well. Store in a cool place overnight. Shape into rolls size of little finger. Bake on waffle iron.

Lila Brust, Worthington +

Beef Jerky

Any of the less tender cuts work well. Two inches thick and boneless. Place meat on cutting board or chopping block. Sprinkle liberally with salt. Rub on a few drops liquid smoke. Sprinkle on pepper, oregano, thyme, a little garlic salt and onion salt. Pound with the edge of a plate until seasonings disappear. Turn meat over and repeat. Slice 1/8 inch thick, place in cake cooling racks in 250 degree oven to dry for 8-10 hours.

Lila Brust, Worthington +

Zucchini Bread

3 cups flour
1 tsp. salt
1 tsp. soda
3 tsp. cinnamon
¼ tsp. baking powder
3 beaten eggs
2 cups sugar
3 tsp. vanilla
1 cup oil
3 cups zucchini squash (not peeled)
1 cup nuts, chopped

Sift together the flour, salt, soda, b. powder and cinnamon. Beat eggs, add sugar, vanilla and oil and mix well. Stir in grated zucchini and the dry ingredients. Blend well. Stir in nuts.

Bake at 350 degrees for 1 hour. Makes two 9½ by 5½ pans.

This recipe may also be used for making bars.

Mrs. Carol Mrachek, Warsaw

Wine

2 lg.cans frozen grape juice (or 3 small cans)
4½ cups sugar
¼ tsp. yeast

Add water to fill a gallon jug. Shake up. Put ten cent balloon on the jug top. Set for 3 weeks.

Balloon will blow up by itself and then go down again when it is ready.

Lila Brust, Worthington +

Monster Cookies

12 eggs
2 lbs. brown sugar
4 cups white sugar
1 Tbsp. vanilla
1 Tbsp. white syrup
8 tsp. soda
1 lb. butter
3 lbs. peanut butter
18 cups oatmeal
1 lb. chocolate chips
1 lb. M & M's

This recipe will make 2--5 qt. ice cream pails full of cookie dough. Chill dough for approximately one hour. Bake at 350 degrees for 8-10 minutes. Be careful when baking as they burn easily.

Mrs. Gene Holmquist, Okabena +

Waffles

Beat 3 egg whites until stiff and set aside. Beat well 3 egg yokes, 2 cups buttermilk. Sift together and add 2 cups flour, ½ tsp.salt,1 tsp. soda and 2 tsp. baking powder. Beat in ½ cup salad oil or melted shortening. Gently fold in stiffly beaten egg whites. Batter will not be smooth. Bake in a hot waffle iron.

Lila Brust, Worthington +

Pistachio Cream Cheese Dessert

Mix 1 cup flour, 1 stick margarine, ¼ cup nuts, and 2 tbsp. sugar. Spread this in a 9 x 13 pan and bake for 15 minutes at 350 degrees. Let cool.

Mix 1--8oz. pkg. cream cheese, 2/3 cup powdered sugar. Fold this into ½ of a 9 oz. container of Cool Whip. Spread this on cooled crust.

Stir 2½ cups milk into 2 pkg. (3 oz.) instant pistachio pudding. Spread this on top of cheese mixture and then spread the rest of the Cool Whip on top. Sprinkle with chopped nuts and cherries.

Hilda Peterson, Worthington +

When making dill pickles, fill and seal jars in the normal way, then set jars in a deep kettle. Fill with very hot water up to the neck of jar.Leave set until the water is cold. Pickles are ready to use in a few days. They also keep better.

Double Lemon Salad

2 pkgs. lemon jello (small size)
2 cups boiling water
1 can lemon pie filling
1 small can crushed pineapple (drained)
1/2 cup liquid (Juice and water)

Dissolve jello in boiling water. Add juice and water, pineapple and pie filling. Stir thoroughly. Chill.

Mrs. Larry Henning, Brewster +

O Henry Bars

4 cups oatmeal (quick)
1 cup brown sugar
3/4 cup white sugar

Melt 1 cup butter and mix with the above. Press into a 9 x 13 pan. Bake at 350 degrees for ten minutes.

In a double boiler, melt 1 cup chocolate chips (12 oz.) Mix in 3/4 cup peanut butter.

Pour over cooled bars.

Chill, cut and store in a cool place.

Dawne Mischke, Brewster +

Chocolate Chip Cookies

1 cup oil
1 cup oleo
1 cup white sugar
1 cup brown sugar
1 egg
1 tsp. salt
1 Tbsp. sour milk
½ tsp. almond extract
1 tsp. vanilla

Cream above ingredients together and then add 3½ cups flour sifted with 1 tsp. soda and 1 teaspoon cream of tartar. Mix well and then add:

1 cup corn flakes
1 cup oatmeal
½ cup coconut
½ cup nuts
1 pkg. chocolate chips

Hilda Peterson, Worthington +

Beef Tomato

1/2 lb. beef (chuck steak)
2 stalks celery
2 tomatoes
1 green pepper
2 stalks green onions--cut in one-inch lengths
1 piece ginger
1 clove garlic
1 round (medium to large) onion

Seasoning - Mix in bowl

2 Tbsp. soy sauce
1/4 tsp. sugar
1 Tbsp. liquor
Dash of pepper
1 Tbsp. cornstarch

Gravy - Bring to boil

1/2 tsp. salt
1 cup water
Ketchup, optional
1/4 tsp. MSG
1 tsp. cornstarch

Slice beef thin and soak in seasoning 15 minutes. Cut all vegetables into 1-inch squares. Heat oil in skillet and brown ginger and garlic(minced) slightly. Add beef while stirring rapidly and cook to medium rareness. Remove meat and brownish sauce from pan. Add more oil. Fry onion, green pepper and celery for 1 minute or more (depending upon how well cooked you want the vegetables.) Add beef and tomatoes and stir them for another minute or so. Add gravy; bring to a boil. Add green onions and turn off heat.

Important Note: This should be served with rice.

Terry and Elaine Morrison, Worthington +

Farm Sale Barbeque

Brown together 1 medium onion and 1 lb. hamburger until onion is done. Add to this 3 tbsp. ketchup, 1 tbsp. vinegar, 1 tbsp. dry mustard and 1 can of tomato soup. Mix and simmer 15 minutes.

Donna Laue, Worthington +

Apple Coffee Cake

Mix one box of yellow cake mix with 3 eggs. (It will be stiff.) Add one 20 oz. can apple pie filling. Mix gently. Put in 9 x 13 greased and floured pan. Sprinkle on top a mixture of 1/3 cup of brown sugar, one tablespoon butter, 1 cup of chopped nuts 1 tablespoon flour and 1 teaspoon cinnamon. Cut together. Bake at 350 degrees for 35 minutes.

Any kind of pie filling is good.

Bessie Ehlers (R.S.V.P.), Worthington

Lemonade Cake

1 pkg. lemon cake mix (2 layer size)
1 pkg. instant lemon pudding (3 oz.)
4 eggs
1 cup water
¼ cup oil

Combine cake mix, pudding mix, eggs, water and oil. Beat at medium speed for 4 minutes. Pour in greased and floured 9 x 13 pan. Bake at 350 degrees for 45 to 50 minutes.

Cool in pan about 5 minutes. Thoroughly prick warm cake with utility fork completely through to bottom of cake.Gradually spoon glaze over the cake until completely absorbed.

Glaze:

Combine 2 scoops lemonade flavor drink mix, ½ c. water and 2 tablespoons melted butter or margarine in bowl. Add 2 cups confectioner's sugar and blend well with fork or wire whip.

(One can use 1 can (6 oz.) frozen concentrated lemonade -- just omit the water and butter.)

Karen Fuerstenberg, Worthington +

Watergate Salad

1 pkg. pistachio instant pudding
1 lg. can crushed pineapple (undrained)
1-9 oz. container Cool Whip
1 to 2 cups miniature marshmallows

Mix pudding and pineapple thoroughly. Add the Cool Whip and marshmallows and chill.

(One may add ½ cup maraschino cherries and ¼ c. chopped nuts.) This is a quick and easy salad.

Mrs. Larry Henning, Brewster +
Karen Fuerstenberg, Worthington +

Foil Dinner

1 to 1½ lb. beef round steak
1 pkg. frozen green peas or beans
4 medium carrots
4 medium potatoes, pared
1 can cream of mushroom soup
1 envelope dry onion soup mix
8 cherry tomatoes (optional)

Heat oven to 450 degrees. Cut meat into 1-inch pieces. Place frozen vegetables in sieve or colander, run cold water over them until broken apart, drain. Tear off 4 good sized pieces of aluminum foil. On center of each piece place carrot (thinly sliced), 1 potato (cut into quarters) and ¼ of the meat. Stir together mushroom soup and onion soup mix. Spoon mixture over the meat and top with the frozen vegetable. Wrap securely in foil and place on an ungreased baking dish. Bake 50 min. or until meat is tender. Just before dinner garnish each dinner with two halved cherry tomatoes, if desired. This is great for placing on the grill, too.

Kim and Kris Marsh, Worthington +

Overnight Salad

Place the following in a 9 x 13 pan:

1 head of lettuce
Celery
Carrots
1 pkg. frozen peas (uncooked)
Onion
Bacos
Tomatoes

Dressing:

1 cup sour cream
½ cup mayonnaise
1 tbsp. lemon juice

Mix together dressing and spread like frosting over the lettuce mixture. Let stand overnight, mix together just before serving.
(One may also use raw cauliflower.)

Barbara Pohlman, Heron Lake

Plum Pudding

1 cup white sugar
1 cup lard or butter
2 eggs
1 cup plums (pitted)
1 cup sour cream
2 cups flour
1 tsp. soda
1 tsp. cloves
1 tsp. nutmeg
1 tsp. cinnamon

Bake for 1 hour at 350 degrees in a cake pan.

SAUCE FOR TOPPING

1 cup brown sugar
1 tbsp. cornstarch
2 cups cold water, juice
Butter and vanilla

Heat until thickened. Cut cake and put into sauce dishes. Pour sauce over.

Lila Brust, Worthington +

Poppy Seed Cake

1 pkg. white or yellow cake mix
1 cup water
½ cup oil
1 pkg. instant lemon or vanilla pudding
4 eggs, add one at a time

Beat above ingredients 8-10 minutes. Add to this 4 tbsp. poppy seed. Pour into greased and floured bundt pan. Bake 45 minutes at 350 degrees. Cool for 15 minutes and frost with powdered sugar glaze.

GLAZE

1 cup powdered sugar
2 tbsp. lemon juice or milk.

Blend well and drizzle over cake.

Mrs. Gene Holmquist, Okabena +

Rocky Road Candy

1 - 8 oz. pkg. milk chocolate chips
1 - 12 oz. pkg. butterscotch chips
1 lb. salted mixed nuts
1 pkg. miniature marshmallows

Melt chocolate and butterscotch chips and mix in nuts and marshmallows. Spread into buttered loaf cake pan. Cut into small squares.

Lila Brust, Worthington +

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